

Weißbier

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **6.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **50.8 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **53 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **36.3 liter(s)** of strike water to **50C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **47.8 liter(s)** of **76C** water or to achieve **69.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 6.5 kg (44.8%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 5 kg (34.5%) | 79 % | 16 |
| Grain | Pilzneński | 2.5 kg (17.2%) | 81 % | 4 |
| Grain | Karmelowy Czerwony | 0.5 kg (3.4%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 7.9 % |
| Boil | Enigma (AUS) | 50 g | 5 min | 18.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M21 Belgian Wit | Wheat | Dry | 30 g | Mangrove Jack's |

Notes

- Brzeczka 28.06
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