

Weizen 12.5 blg (Hallertau Tradition)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **7.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **42 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.7 kg (68.5%)	83 %	5
Grain	Viking Pilsner malt	1 kg (18.5%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (9.3%)	78 %	18
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.9%)	75 %	30
Grain	Caraaroma	0.1 kg (1.9%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	4.6 %
Boil	Tradition	20 g	20 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	12 g	FERMENTIS

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 1 krok - przerwa ferulikowa - zacieranie tylko srodu pszenicznego
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