

Weizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|--------|-----|
| Grain | BESTMALZ - Best Wheat Malt | 3 kg (50%) | 82 % | 4 |
| Grain | BESTMALZ - Best Pilsen | 3 kg (50%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 20 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Notes

- Grain Weight:6 kilograms
Grain Temperature:20° C
Strike Water Amount:18 liters
Target Mash Temperature:66° C
Equipment Loss:0° C

Strike Water Temperature:72.4° C

23l 13 blg + 1l 9 blg = 24l 12.8 blg?

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