

Weizen/weissbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **51 C**, Time **5 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **5 min** at **51C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	2.9 kg (56.3%)	82 %	4
Grain	BESTMALZ - Best Heidelberg	1.9 kg (36.9%)	80.5 %	3
Grain	Carabody	0.25 kg (4.9%)	75 %	8
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	11 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM 41	Wheat	Liquid	700 ml	FM

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	3.5 g	Boil	60 min

Notes

- ZAKWASZANIE dopiero po zakończeniu przerwy ferulikowej!
Po 2,5ml kwasu do zacierania i wyśładzania.

pH zacieru ~5,7

Start 16-17 i dosyc szybko do 18(7), potem 20(7) -22
(uwaga siarka)

CO2 ~3

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