

My_WINTER_WEIZEN

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **13**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **49.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **40 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **38 liter(s)** of strike water to **42.6C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **60 min** at **100C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **49.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal Pale Ale	5 kg (50%)	83 %	5
Grain	Bruntal Wheat	5 kg (50%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis

Notes

- przerwa ferulikowa dla weizena; czeski slod; rozcieńczzone z ok. 20 L do ok. 40 L przed rozlewem
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