Pusė Kviečio

Kiekis:	37 litrai
Efektyvumas:	70 %
Stilius:	Weissbier
Aludaris:	Mukas
Receptas sukurtas:	2026-02-28 22:04:22
Receptas modifikuotas:	2026-03-31 11:48:34

OG:	1.049
FG:	1.012
ABV:	4.8 %
IBU:	12
EBC:	8
IBU/OG:	0.25 (jaučiami apyniai, dominuoja salyklas)

2026-04-19

Fermentuojamos medžiagos

Pavadinimas	Spalva (EBC)	Kiekis (kg)	Kiekis (%)
BEST Pilsen salyklas	4.0	4.200	51.2
BEST Kvietinis salyklas	4.8	4.000	48.8
		8.200	

Apyniai

Pavadinimas	Forma	Paskirtis	AA (%)	IBU	Kiekis (g)	Laikas
Saaz (CZ)	Granulės	Virimui (kartumui)	3.5	10.2	40	60
Saaz (CZ)	-	Aromatui (virimui)	3.5	2.2	20	15
					60	

Mielės

Pavadinimas	Kiekis (g)
Lallemand Danstar Munich Classic	12.0

Pastabos

Weissbier Mashing Stages and Temperatures:

Here are the key temperature "rests" and their durations during the mashing process, which significantly influence the final Weissbier aroma, particularly the banana (esters) and clove (phenols) notes:

1. Initial Water Heating & Grain Mix (Mash-in Temperature):
   - Temperature: Varies, often starting around 37-45 °C depending on the specific method and goal.
   - Duration: Short, just enough to mix and reach the first target rest temperature.
2. Ferulic Acid Rest (for classic clove aroma):
   - Temperature: 45 °C
   - Duration: 10-25 minutes. This rest is crucial for releasing ferulic acid from the grains, which yeast converts into 4-VG (clove-like aroma).
3. Protein Rest (optional, often skipped with well-modified malts):
   - Temperature: 50-55 °C
   - Duration: 5-10 minutes (can be short or skipped). Helps break down proteins, potentially influencing mouthfeel and head retention.
4. Beta-Glucan Rest / Viscosity Reduction (optional):
   - Temperature: 40-45 °C
   - Duration: 15-20 minutes. Helps reduce the viscosity of the mash.
5. Maltose Rest (main sugar conversion):
   - Temperature: 62-67 °C (commonly around 63 °C)
   - Duration: 30-45 minutes. This is where most of the starch converts into maltose and other fermentable sugars. A lower temperature here (e.g., 62-63°C) favors more fermentable sugars for a drier finish, while a higher temperature (e.g., 67°C) favors less fermentable sugars for a fuller body.
6. Saccharification Rest (final sugar conversion):
   - Temperature: 72-78 °C (commonly around 72 °C)
   - Duration: 20-30 minutes. Ensures all starches are converted to sugars.
7. Maltase Procedure (for potentially enhanced esters):
   - This procedure, mentioned in the article, might involve an intermediate step at 45 °C to increase glucose levels, which can later promote ester (banana) formation. This can extend the overall mash time.

Key Considerations:

• These rests are typically performed sequentially, raising the temperature gradually.
• The 45 °C rest is key for clove notes, while the 63-67 °C rests are critical for sugar production, which indirectly impacts ester formation.
• Higher mash-out temperatures and certain procedures like the "Maltase" step can further influence ester production.

Hops (Hoppings) in Weissbier:

• Primary Function: Preservation.
• Bitterness: Low (9-14 IBUs, up to 15-25 IBUs for Bocks).
• Addition Time:
  • 60 min before end of boil (for bitterness).
  • 10-15 min before end of boil (for aroma).
  • Dry hopping is not typical.

Fermentation for Weissbier:

• Yeast: Specific Weissbier yeasts are essential (e.g., W68, W175).
• Start Temperature: 17-18 °C.
• Main Temperature: Allow to rise to 20-22 °C or higher (>21 °C boosts banana esters).
• Duration: ~1 week for primary fermentation.
• Additional Conditioning: Crucial to condition at around 20 °C for an additional 2-3 weeks (for ester development).
• Vessel: Open fermentation vessels can promote ester production.