

#03 Hefeweizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **5.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **67C**
- Keep mash **3 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.8 kg (60.9%)	81 %	6
Grain	Strzegom Pilzneński	1.1 kg (23.9%)	80 %	4
Grain	Viking melanoidynowy	0.2 kg (4.3%)	75 %	40
Grain	Monachijski	0.5 kg (10.9%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition DE	18 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile
świeża fiolka, bez startera				

Extras

Type	Name	Amount	Use for	Time
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Other	Łuska ryżowa	200 g	Mash	0 min
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