

#081 Hefeweizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **32 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (52.6%)	81 %	6
Grain	Strzegom Pilzneński	2.4 kg (42.1%)	80 %	4
Sugar	cukier	0.3 kg (5.3%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	30 g	60 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	400 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	40 g	Mash	95 min

Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min
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