

# Hafe weizen na 24 l z przerwą ferulikową i dekoktem

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **5.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **44 C**, Time **25 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (46.2%)	80 %	4
Grain	Pszeniczny	2.5 kg (38.5%)	85 %	4
Grain	Melanoiden Malt	0.5 kg (7.7%)	80 %	39
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	15 g	60 min	5 %
Boil	Saaz (Czech Republic)	40 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	250 ml	Fermentum Mobile

## Notes

- Dekokt 1 - 1/3 zacieru odebrana z ferulikowej

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Dekokt 2 - zacier odebrany z maltozowej  
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