

Hafe weizen na 26 l z przerwą ferulikową pod ciśnieniowy

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 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 **23.1 liter(s)** of strike water to **47.6C**
- 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 **18.5 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (42.9%)	80 %	4
Grain	Pszeniczny	3 kg (42.9%)	85 %	4
Grain	Melanoiden Malt	0.5 kg (7.1%)	80 %	39
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	4 %
Boil	Tettnang	30 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb-06	Wheat	Dry	11.5 g	---