

Hafe weizen wytrawny na 24 l z przerwą ferulikową

- Gravity **11.9 BLG**
- ABV ---
- IBU **21**
- SRM **4.8**
- 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 **62 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14.1 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 (45.5%) | 80 % | 4 |
| Grain | Pszeniczny | 2.7 kg (40.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.1%) | 60 % | 3 |
| Grain | Melanoiden Malt | 0.3 kg (4.5%) | 80 % | 39 |
| Grain | Płatki pszeniczne | 0.2 kg (3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Tettnang | 30 g | 60 min | 4 % |
| Boil | Saaz (Czech Republic) | 30 g | 40 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 300 ml | Fermentum Mobile |