

# Hefe-weizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **8**
- SRM **3.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (40%)	82 %	5
Grain	Płatki owsiane	0.25 kg (5%)	85 %	3
Grain	Płatki ryżowe	0.25 kg (5%)	85 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	5 g	Mash	60 min