

# Hefe Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	1.9 kg (48%)	82 %	5
Grain	Mep@ Pils	1.7 kg (42.9%)	82 %	4
Grain	Viking Monach I	0.21 kg (5.3%)	78 %	14
Sugar	Cukier	0.15 kg (3.8%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga Polish Hops	5 g	60 min	10 %
Boil	Lublin (Lubelski Polish Hops	20 g	15 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	90 ml	Fermentum Mobile

## Notes

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

- drożdże zadane w temp.12, w ciągu dnia podnoszone do 16-16,5C  
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