

# Hefe Weizen Gwoździe i Banany 05-03-2021 r.

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **5.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **26.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny jasny	2.8 kg (43.8%)	80 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.4 kg (53.1%)	80 %	4
Grain	CaraWheat	0.2 kg (3.1%)	80 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	27 g	20 min	5.5 %
Boil	lunga	10 g	40 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany - wiadro 11 litrów - 7 dni gęstwa - I zbiór	Wheat	Slant	40 ml	Fermentum Mobile
FM41 Gwoździe i Banany - wiadro 20 litrów - 7 dni gęstwa - I zbiór	Wheat	Slant	80 ml	Fermentum Mobile

## Notes

- Temperatura zadania - 12,6 C`  
*Mar 7, 2021, 10:24 AM*