

# Hefe-Weizen z owocami

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Wheat Malt   | 2 kg (50%) | 83 %  | 5   |
| Grain | Viking Pilsner malt | 2 kg (50%) | 82 %  | 4   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 60 min | 10 %       |

## Yeasts

| Name  | Type  | Form   | Amount | Laboratory |
|-------|-------|--------|--------|------------|
| fm 41 | Wheat | Liquid | 500 ml | ---        |

## Extras

| Type   | Name   | Amount | Use for   | Time     |
|--------|--------|--------|-----------|----------|
| Flavor | wiśnie | 900 g  | Secondary | 7 day(s) |
| Flavor | maliny | 400 g  | Secondary | 7 day(s) |

## Notes

- piwo dostało się do finału XI Poznańskiego KPD 2019

start 22->18

*Nov 19, 2019, 2:04 PM*