

# Hefeweizen 12 Blg

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **43 C**, Time **10 min**
- Temp **50 C**, Time **25 min**
- Temp **62 C**, Time **40 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **46.3C**
- Add grains
- Keep mash **10 min** at **43C**
- Keep mash **25 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **75C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (48.1%)	80 %	4
Grain	Pszeniczny	2.5 kg (48.1%)	85 %	4
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.8%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1200 ml	Fermentum Mobile

## Notes

- Zadanie i fermentacja w 17C.  
Podwyższyć temperaturę, gdy fermentacja zacznie tracić impet do 18C, potem do 19C.  
*Mar 11, 2021, 4:14 PM*