

## hefeweizen#7

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **4**
- 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 **35 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	2.5 kg (41.7%)	82 %	5
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3
Adjunct	Łuska ryżowa	0.5 kg (8.3%)	1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	45 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	400 ml	Fermentum Mobile