

# Hefeweizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **8.5 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszeniczny jasny	2 kg (40%)	80 %	4
Grain	Weyermann - Pilzneński	1 kg (20%)	80 %	4
Grain	Weyermann - Monachijski I	1 kg (20%)	80 %	14
Grain	Płatki pszenne błyskawiczne	1 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition (2018 - DE)	25 g	60 min	5 %
Boil	Hallertau Tradition (2018 - DE)	25 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

Starter 2 dni z 1500 ml wody i 140g ekstraktu jasnego WES.

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	100 g	Mash	61 min