

# Hefeweizen ENTY ONE

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (55.6%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.5 %

## Yeasts

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

## Notes

- - ułożenie złoża po przerwach - 10 min
  - - 2 pierwsze litry zawracamy
  - - 60 min gotujemy w 100stC chmiel
  - - brzeczke schładzamy do 18stC i napowietrzamy
- Sep 12, 2020, 1:56 PM