

HefeWeizen Gwoździe i Banany 19-04-2020

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **4.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny jasny	3 kg (50%)	80 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (41.7%)	80 %	4
Grain	CaraWheat	0.2 kg (3.3%)	80 %	120
Grain	Zakwaszający	0.3 kg (5%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	50 min	5.5 %
Boil	Hallertau	10 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	500 ml	Fermentum Mobile