

HEFEWEIZEN Tobiasza

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **45 C**, Time **17 min**
- Temp **67 C**, Time **55 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **13 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **17 min** at **45C**
- Keep mash **55 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **13 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (47.6%) | 80 % | 4 |
| Grain | Pszeniczny | 2.2 kg (52.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|------|
| Water Agent | Kwas fosforowy | 5 g | Mash | --- |