

Hefka

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.8 kg (38.3%) | 80 % | 4 |
| Grain | Pszeniczny | 2.6 kg (55.3%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (6.4%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1200 ml | Fermentum Mobile |

Notes

- Fermentacja 17-18,5C, nagazownie na poziomie 3.3v, mocno goździkowe.
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