

# Hoppy Weizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3 kg (61.2%)    | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 1.75 kg (35.7%) | 80 %  | 4   |
| Grain | Weyermann Carahell  | 0.15 kg (3.1%)  | 77 %  | 26  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Lublin (Lubelski) | 40 g   | 60 min   | 3.8 %      |
| Aroma (end of boil) | Centennial        | 10 g   | 3 min    | 10.6 %     |
| Aroma (end of boil) | Mosaic            | 10 g   | 3 min    | 11.2 %     |
| Dry Hop             | Centennial        | 20 g   | 4 day(s) | 10.6 %     |
| Dry Hop             | Mosaic            | 40 g   | 4 day(s) | 11.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                        |       |        |       |                  |
|------------------------|-------|--------|-------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |
| Starter 1,3 l (8 BLG). |       |        |       |                  |

## Notes

- Fermentacja w 18°C przez 3 dni. Potem 20°C.  
*Apr 8, 2022, 1:13 AM*