

# Weizenelfe książka

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **53 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **60 min** at **65C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	3.1 kg (59.6%)	85 %	5
Grain	Weyermann - Pilsner Malt	1.8 kg (34.6%)	81 %	5
Grain	Karmelowy Jasny 30EBC Viking	0.3 kg (5.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	90 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Ale	Liquid	100 ml	---