

Hefe Weizen Gwoździe i Banany 12-10-2020 r.

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny jasny	3.4 kg (53.5%)	80 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (39.4%)	80 %	4
Grain	Zakwaszający	0.25 kg (3.9%)	80 %	3
Grain	CaraWheat	0.2 kg (3.1%)	80 %	120

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	140 ml	Fermentum Mobile

Notes

- PH do wyśładzania - 5,5
- Start 12 stopni - FM41

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Hallertau Tradition 100g DE
Jun 9, 2020, 11:40 AM