Hefe2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **53.8 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **38.7 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **29.7 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **33.1 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg *(55.6%)*	85 %	4
Grain	Strzegom Pilzneński	4 kg *(44.4%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	120 ml	Fermentum Mobile