HefeWeizen Gwoździe i Banany 07-05-2019

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **5.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny jasny	3 kg *(50%)*	80 %	4
Grain	Słód Eraclea Pilsner ® Weyermann	2.5 kg *(41.7%)*	80 %	4
Grain	CaraWheat	0.2 kg *(3.3%)*	80 %	120
Grain	Zakwaszający	0.3 kg *(5%)*	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	50 min	5.5 %
Boil	Hallertau Tradition	10 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	500 ml	Fermentum Mobile

Notes

- Pilzneński i CaraWheat dodać przy temperaturze 64-66.

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

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