

# HefeWeizen Gwoździe i Banany 21-12-2022 r.

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **8**
- SRM **3.7**
- 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 **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount       | Yield | EBC |
|-------|-------------------------------------------|--------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 3.5 kg (50%) | 80 %  | 4   |
| Grain | Płatki pszeniczne                         | 3.5 kg (50%) | 60 %  | 3   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 10 g   | 40 min | 5.5 %      |
| Boil    | Hallertau Tradition | 10 g   | 15 min | 5 %        |
| Boil    | Hallertau Tradition | 10 g   | 10 min | 5.5 %      |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 800 ml | Fermentum Mobile |

## Notes

- Drożdże zadane w 12 - 15 stopni i ustawiam na sterowniku 16 stopni,

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

Po 24 h podbijam na 18 stopni na 48 h,  
Po 24 h podbijam na 19 stopni na 24 h,  
Po 24 h podbijam na 20 stopni na 24 h,  
Po 24 h podbijam na 21 stopni na 72 h,  
*Dec 18, 2022, 9:00 PM*