Hoppy Weizen

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **4.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg *(73.5%)*	80 %	4
Grain	Płatki owsiane	0.4 kg *(11.8%)*	60 %	3
Grain	Płatki pszeniczne	0.5 kg *(14.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	10 g	60 min	10.3 %
Whirlpool	Falconer's Flight	20 g	1 min	10.3 %
Whirlpool	Sorachi Ace'19	30 g	1 min	12.3 %
Dry Hop	Falconer's Flight	60 g	14 day(s)	10.3 %
Dry Hop	Sorachi Ace'19	30 g	14 day(s)	12.3 %

Yeasts

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

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