Hefe Weizen Gwoździe i Banany 15-11-2022 r.

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **10**
- SRM **3.4**
- 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 **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny jasny	3 kg *(50%)*	80 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg *(50%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	8 g	30 min	11 %
Boil	Hallertau	9 g	20 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany - wiadro 25 litrów - 7 dni gęstwa - I zbiór	Wheat	Slant	120 ml	Fermentum Mobile

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