

Hefeweizen 27 Kasi

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14.8 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.52 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **45 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (47.6%)	81 %	4
Grain	Pszeniczny	2.2 kg (52.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile