Niemka #2 - Hefe-Weizen - Browar na Wyżynie

- Gravity **12.1 BLG**
- ABV **---**
- IBU **16**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny Viking Malt	2.5 kg *(50%)*	81 %	5
Grain	pilzneński Viking Malt	2 kg *(40%)*	80 %	5
Grain	Płatki owsiane	0.5 kg *(10%)*	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lubelski (PL) - granulat	25 g	100 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany (1 pokolenie)	Wheat	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	2 g	Mash	60 min
Water Agent	Chlorek wapnia	6 g	Mash	60 min

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

Water Agent	Kwas fosforowy 75% (zacier)	5 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (wysładzanie)	2 g	Mash	60 min
Water Agent	Pożywka dla drożdży Wyest Brouwland	5 g	Boil	15 min