

#10 Hefeweizen weselny

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (24.4%)	85 %	4
Grain	Strzegom Pszeniczny	3 kg (73.2%)	85 %	4.5
Grain	Weyermann - Acidulated Malt	0.1 kg (2.4%)	80 %	5
Słód zakwaszający dodać dopiero po przerwie ferulowej.				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	2.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	150 ml	Fermentum Mobile
Starter drożdżowy 1L				