Hafe weizen wytrawny na 24 l z przerwą ferulikową

- Gravity **11.9 BLG**
- ABV **---**
- IBU **21**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(45.5%)*	80 %	4
Grain	Pszeniczny	2.7 kg *(40.9%)*	85 %	4
Grain	Płatki owsiane	0.4 kg *(6.1%)*	60 %	3
Grain	Melanoiden Malt	0.3 kg *(4.5%)*	80 %	39
Grain	Płatki pszeniczne	0.2 kg *(3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	4 %
Boil	Saaz (Czech Republic)	30 g	40 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile

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