BPG - Hefeweizen Pilzneński

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszeniczny jasny	3 kg *(54.5%)*	85 %	5
Grain	Weyermann - Pilzneński	2.5 kg *(45.5%)*	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile

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