

WEIZENBIER

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **6.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **42 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **45.3C**
- Add grains
- Keep mash **15 min** at **42C**
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (44.4%)	85 %	4
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Grain	Melanoidynowy	0.25 kg (5.6%)	75 %	70
Grain	Carawheat	0.25 kg (5.6%)	77 %	115

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	25 g	60 min	4.1 %
Boil	Hallertau Mittelfruh	25 g	20 min	4.1 %

Yeasts

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

Notes

- Przerwa ferulikowa jedynie dla siodu pszenicznego.
Apr 11, 2020, 11:42 PM

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