

## MB: Hefeweizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **45 C**, Time **60 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **60 min** at **45C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 2.5 kg (55.6%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 2 kg (44.4%)   | 80 %  | 4   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 60 min | 10 %       |

### Yeasts

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