

# American hefeweizen - Twój Browar

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **3.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (41.5%)	80 %	4
Grain	Pszoniczny	3.1 kg (58.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	10 min	10 %
Whirlpool	Motueka	50 g	20 min	7 %
Whirlpool	Amarillo	25 g	20 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1200 ml	Fermentum Mobile

## Notes

- 46 stopni - 15 minut
  - 63 stopnie - 25 minut
  - 72 stopnie - 40 minut
  - 78 stopni - 10 minut
- May 20, 2018, 7:44 PM