

Doppel Weizen 15BLG Perle Gwoździe i Banany FM41

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (41.4%)	85 %	4
Grain	Pilzneński	3 kg (41.4%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.4%)	75 %	30
Adjunct	Pszenica niestodowana	1 kg (13.8%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	10 min	7 %
Boil	Lublin (Lubelski)	25 g	5 min	4.7 %
Boil	lunga	20 g	30 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	2000 ml	Fermentum Mobile

Notes

- jak zwykle do FM41 - miedziane rurki do fermentora ze względu na siarkę.
Gęstwa użyta drugi raz (drożdże płynne - Weizen, 1-gęstwa DunkelWeizen i teraz Weizen)

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

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