

Hefe-Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **78 C**, Time **0 min**
- Temp **73 C**, Time **40 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 3.5 kg (63.6%) | 82 % | 5 |
| Grain | Pale ale soufflet | 2 kg (36.4%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 10 g | 50 min | 7.9 % |
| Boil | Perle | 15 g | 10 min | 7.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 500 ml | Fermentum Mobile |

Notes

- Start fermentacji 18
Oct 26, 2019, 11:18 AM