

## hefeweizen#7

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **35 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Słód pszeniczny      | 2.5 kg (41.7%) | 82 %  | 5   |
| Grain   | Viking Pale Ale malt | 2 kg (33.3%)   | 80 %  | 5   |
| Grain   | Płatki owsiane       | 1 kg (16.7%)   | 60 %  | 3   |
| Adjunct | Łuska ryżowa         | 0.5 kg (8.3%)  | 1 %   | 0   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 30 g   | 45 min | 7 %        |

### Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 400 ml | Fermentum Mobile |