

# Hefeweizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **8.5 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount     | Yield | EBC |
|-------|------------------------------|------------|-------|-----|
| Grain | Weyermann - Pszeniczny jasny | 2 kg (40%) | 80 %  | 4   |
| Grain | Weyermann - Pilzneński       | 1 kg (20%) | 80 %  | 4   |
| Grain | Weyermann - Monachijski I    | 1 kg (20%) | 80 %  | 14  |
| Grain | Płatki pszenne błyskawiczne  | 1 kg (20%) | 85 %  | 3   |

## Hops

| Use for | Name                            | Amount | Time   | Alpha acid |
|---------|---------------------------------|--------|--------|------------|
| Boil    | Hallertau Tradition (2018 - DE) | 25 g   | 60 min | 5 %        |
| Boil    | Hallertau Tradition (2018 - DE) | 25 g   | 10 min | 5 %        |

## Yeasts

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

Starter 2 dni z 1500 ml wody i 140g ekstraktu jasnego WES.

## Extras

| Type  | Name         | Amount | Use for | Time   |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 100 g  | Mash    | 61 min |