

hefeweizen fm 41

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **5.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (42%) | 85 % | 4 |
| Grain | Pilzneński | 2.5 kg (42%) | 81 % | 4 |
| Grain | Carabelge | 0.45 kg (7.6%) | 80 % | 30 |
| Grain | Płatki pszeniczne | 0.5 kg (8.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 50 min | 10 % |
| Boil | Lublin (Lubelski) | 25 g | 8 min | 4 % |
| Boil | Chinook | 10 g | 50 min | 13 % |
| Aroma (end of boil) | Oktawia | 25 g | 8 min | 7.1 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|---------|------|
| Flavor | Lactobacillus plantarum | 20 g | Mash | --- |