

HefeWeizen mandarina

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny jasny	3.25 kg (56.5%)	80 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.25 kg (39.1%)	80 %	4
Grain	Cara Blonde - Castle Malting	0.25 kg (4.3%)	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	11 g	60 min	5.1 %
Boil	Mandarina Bavaria	15 g	10 min	9.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile