

## Low alc Hefeweizen

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **12**
- SRM **3.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **73 C**, Time **45 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **73C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (30.3%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (60.6%)	82 %	5
Grain	Biscuit Malt	0.2 kg (6.1%)	79 %	45
Grain	Briess - 2 Row Carapils Malt	0.1 kg (3%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	30 min	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	10 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól	0.1 g	Mash	---

## Notes

- Woda Saguaro  
sól 0.1/g  
kwas mlekowy  
pojedyncza dekokcja z 44 do 72  
*Apr 20, 2024, 11:26 AM*