

Weizen Anteks

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.35 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **47.9C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński Wayeman Premium | 1 kg (33.3%) | 81 % | 2 |
| Grain | Pszeniczny Wayeman | 2 kg (66.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Hersbrucker | 25 g | 60 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Notes

- Za dużo wody do zacierania - dałem 4.5l/kg. Trzeba dać 4l/kg

Wydajność ok. 75%

Uzupełniono po gotowaniu 1l wody źródlanej z butelki.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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