

#0 PSZENICZNE (HEFE-WEIZEN) slawo

- Gravity **12.6 BLG**
- ABV ---
- IBU **12**
- SRM **4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|------------|-------|-----|
| Grain | Słód pszeniczny Viking Malt (Strzegom) | 3 kg (60%) | --- % | 5 |
| Grain | Słód pilzneński Viking Malt (Strzegom) | 2 kg (40%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Mount Hood | 25 g | 30 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|-------|-------|--------|------------------|
| Fermentum Mobile FM41 Gwoździe i banany | Wheat | Slant | 200 ml | Fermentum Mobile |