

#036 Hefeweizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (51.7%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (34.5%)	80 %	4
Grain	Viking Pale Ale malt	0.5 kg (8.6%)	80 %	5
Sugar	cukier	0.3 kg (5.2%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	30 g	60 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Other	łuska ryżowa	40 g	Mash	110 min
-------	--------------	------	------	---------