

# American Hefe-wezien mit Himbeeren, mit dem Geschmack Bananen und Goździken

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.1 kg (59%)	85 %	4
Grain	Pilzneński	2.15 kg (41%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	10 min	10 %
Whirlpool	Motueka	25 g	20 min	7 %
Whirlpool	Amarillo	25 g	20 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	owoce mrożone malina	1000 g	Secondary	4 day(s)

## Notes

- Burzliwa 20-22C, 7 dni  
Cicha 16-22, 5-7 dni

Butelkować z użyciem 6g glukozy na 1L piwa.  
*Feb 25, 2019, 3:56 PM*