

# Hafeweizen 10.2020

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **14**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **42 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **72 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **44.8C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.8 kg (57.6%)	85 %	4
Grain	Pilzneński	2.3 kg (34.8%)	81 %	4
Grain	Melanoiden Malt	0.35 kg (5.3%)	80 %	39
Grain	Weyermann - Acidulated Malt	0.15 kg (2.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	32.5 ml	Fermentum Mobile