

Hefe próba xXx

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (47.7%)	81 %	4
Grain	Pszeniczny	2.2 kg (50%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (2.3%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau mittelfruh	25 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa sterylizowana	150 g	Mash	5 min

Notes

- Łuskę namaczać 4 godziny przed dodaniem.
Zacieranie dekokcyjne wg, załączonego w wersji papierowej, schematu.
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