

# Hefe-Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **78 C**, Time **0 min**
- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3.5 kg (63.6%)	82 %	5
Grain	Pale ale soufflet	2 kg (36.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	50 min	7.9 %
Boil	Perle	15 g	10 min	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	500 ml	Fermentum Mobile

## Notes

- Start fermentacji 18  
*Oct 26, 2019, 11:18 AM*