

# Hefe Weizen Gwoździe i Banany 03-12-2020 r.

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **5.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **26.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny jasny	3.4 kg (51.5%)	80 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (45.5%)	80 %	4
Grain	CaraWheat	0.2 kg (3%)	80 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	50 min	5.5 %
Boil	Hallertau	10 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	140 ml	Fermentum Mobile

## Notes

- Start 12 Stopni zadane drożdże.  
Nov 30, 2020, 3:29 PM