

Hefe Weizen Gwoździe i Banany 08-01-2021 r.

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 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 **19.9 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 **13.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Pszoniczny jasny | 2.8 kg (49.1%) | 80 % | 4 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2.5 kg (43.9%) | 80 % | 4 |
| Grain | Biscuit Malt | 0.2 kg (3.5%) | 79 % | 45 |
| Grain | Caramel | 0.2 kg (3.5%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 25 g | 50 min | 5.5 % |
| Boil | Hallertau | 12 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 115 ml | Fermentum Mobile |

Notes

- Temperatura cieczy 11,6 Stopnia. 22 litry - 749 ml gęstwy (drugi zbiór) - 72 dniowa gęstwa.
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.