

# 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.  
*Jan 8, 2021, 3:13 PM*

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.