

# Hefe-weizen Pszenicze 2020

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **5.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.5 kg (49.2%)	83 %	5
Grain	Viking Pilsner malt	1.3 kg (42.6%)	82 %	4
Grain	Strzegom Karmel 50	0.25 kg (8.2%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	18 g	70 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	4.5 %

## Yeasts

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