

Hefekuja

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **9**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Strzegom Pszeniczny | 3.33 kg (66.7%) | 81 % | 6 |
| Grain | BESTMALZ - Best Heidelberg | 1.67 kg (33.3%) | 80.5 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|---------|--------|------------|
| Boil | Perle | 16.67 g | 60 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|-----------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 183.33 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|-----------|-----------|-----------|
| Flavor | Puree z marakui | 1666.67 g | Secondary | 14 day(s) |