

Hefeweizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.4 liter(s)**
- Total mash volume **48.1 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **37.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **30.3 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	6 kg (56.1%)	80 %	6
Grain	Weyermann - Pilsner Malt	4 kg (37.4%)	81 %	5
Grain	Carahell	0.5 kg (4.7%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.2 kg (1.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfrueh	60 g	60 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	60 ml	Fermentum Mobile

Notes

- pH zacieru ok. 5,7
Ewentualne zakwaszanie po przerwie ferulikowej.
Feb 14, 2021, 8:31 PM