

Hefeweizen#2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **4.8**
- 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 **85 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.5 kg (27.8%) | 82 % | 4 |
| Grain | Strzegom Pszeniczny | 2.5 kg (46.3%) | 81 % | 6 |
| Grain | Viking Vienna Malt | 0.5 kg (9.3%) | 79 % | 7 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.9%) | 65 % | 6 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.5 kg (9.3%) | 80 % | 20 |
| Grain | Płatki jęczmienne | 0.3 kg (5.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 30 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1400 ml | Fermentum mobile |
|------------------------|-------|--------|---------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | Łuska Ryżowa | 160 g | Mash | 10 min |