

HefeWeizen Gwoździe i Banany 07-05-2019

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **5.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Pszeniczny jasny | 3 kg (50%) | 80 % | 4 |
| Grain | Słód Eraclea Pilsner ® Weyermann | 2.5 kg (41.7%) | 80 % | 4 |
| Grain | CaraWheat | 0.2 kg (3.3%) | 80 % | 120 |
| Grain | Zakwaszający | 0.3 kg (5%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 30 g | 50 min | 5.5 % |
| Boil | Hallertau Tradition | 10 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 500 ml | Fermentum Mobile |

Notes

- Pilzneński i CaraWheat dodać przy temperaturze 64-66.

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

May 5, 2019, 10:19 PM