

HopfenWaizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **46**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4.5 kg (60%) | 81 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 3 kg (40%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Simcoe | 20 g | 10 min | 13.2 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Centennial | 20 g | 60 min | 10.5 % |
| Whirlpool | Simcoe | 20 g | 20 min | 13.2 % |
| Whirlpool | Citra | 20 g | 20 min | 12 % |
| Whirlpool | Centennial | 20 g | 20 min | 10.5 % |
| Dry Hop | Simcoe | 60 g | 2 day(s) | 13.2 % |
| Dry Hop | Citra | 60 g | 2 day(s) | 12 % |
| Dry Hop | Centennial | 60 g | 2 day(s) | 10.5 % |

Yeasts

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

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|------------------------|-------|--------|-------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 35 ml | Fermentum Mobile |
|------------------------|-------|--------|-------|------------------|