

# Weizen Anteks

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.35 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **47.9C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Wayeman Premium	1 kg (33.3%)	81 %	2
Grain	Pszeniczny Wayeman	2 kg (66.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	25 g	60 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile

## Notes

- Za dużo wody do zacierania - dałem 4.5l/kg. Trzeba dać 4l/kg

Wydajność ok. 75%

Uzupełniono po gotowaniu 1l wody źródlanej z butelki.

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

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