

Weizen v 4.0

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (40%) | 81 % | 4 |
| Grain | Pszeniczny | 1.375 kg (55%) | 85 % | 4 |
| Grain | Abbey Castle | 0.125 kg (5%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Boil | lunga | 5 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | Łuska ryżowa | 100 g | Mash | 90 min |

| | | | | |
|------------------------------|----------------|-----|------|--------|
| Water Agent | Kwas fosforowy | 2 g | Mash | 30 min |
| Woda do wyśładzania - 1ml/6l | | | | |