

Weizenelfe książka

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **60 min** at **65C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 3.1 kg (59.6%) | 85 % | 5 |
| Grain | Weyermann - Pilsner Malt | 1.8 kg (34.6%) | 81 % | 5 |
| Grain | Karmelowy Jasny 30EBC Viking | 0.3 kg (5.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 25 g | 90 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|--------|------------|
| FM41 Gwoździe i Banany | Ale | Liquid | 100 ml | --- |