

# Hefe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount     | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pszeniczny | 3 kg (60%) | 85 %  | 4   |
| Grain | Pilzneński | 2 kg (40%) | 81 %  | 4   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 20 g   | 60 min | 5.5 %      |

## Yeasts

| Name                   | Type  | Form  | Amount  | Laboratory       |
|------------------------|-------|-------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 1000 ml | Fermentum Mobile |

## Notes

- 22 litry wody do zacierania, potem 10 litrów do wysładzania z бага  
*Aug 14, 2020, 8:56 AM*