Hefeweizen#2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **5.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	0.5 kg *(9.3%)*	81 %	5
Grain	Strzegom Pszeniczny	2.5 kg *(46.3%)*	81 %	6
Grain	Viking Vienna Malt	1 kg *(18.5%)*	79 %	7
Grain	Weyermann - Acidulated Malt	0.1 kg *(1.9%)*	65 %	6
Grain	Viking Malt Monachijski typ II 20-25 EBC	1 kg *(18.5%)*	80 %	20
Grain	Płatki owsiane błyskawiczne	0.3 kg *(5.6%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1400 ml	Fermentum mobile

Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryżowa	150 g	Mash	10 min