

# Prawilny weizen

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **12**
- SRM **3.7**
- 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 **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **28.6 liter(s)** of strike water to **46.3C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount       | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilznieński | 2.7 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny  | 2.7 kg (50%) | 85 %  | 4   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 12 g   | 50 min | 10.5 %     |

## Yeasts

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