

# Foton

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **11**
- SRM **1.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **50 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilznieński   | 1.5 kg (33.3%) | 80 %  | 4   |
| Grain | Słód pszeniczny Optima | 3 kg (66.7%)   | --- % | --- |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 4 %        |

## Yeasts

| Name                   | Type  | Form   | Amount   | Laboratory       |
|------------------------|-------|--------|----------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 66.82 ml | Fermentum Mobile |