

Hafe weizen w kociołku drożdże płynne fm 41 chmiel czeski i niemiecki

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (32.3%) | 80 % | 4 |
| Grain | Pszeniczny | 3 kg (48.4%) | 85 % | 4 |
| Grain | Melanoiden Malt | 0.4 kg (6.5%) | 80 % | 39 |
| Grain | Briess - Carapils Malt | 0.4 kg (6.5%) | 74 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (6.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 6 % |

Yeasts

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