

# Hefe

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **3.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (52.6%)	85 %	4
Grain	Viking Pilsner malt	1.8 kg (47.4%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	120 ml	Fermentum Mobile