

Hefe-Weizen Pszeniczne dla Marcina

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Wheat Malt | 1.5 kg (50%) | 83 % | 5 |
| Grain | castlemalting - pils | 1.2 kg (40%) | 82 % | 3 |
| Grain | Weyermann - Carapils | 0.3 kg (10%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 30 min | 9.4 % |
| Boil | lunga | 5 g | 25 min | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 100 ml | Fermentum Mobile |

Notes

- Woda RO zakwaszona do pH 5.2
Apr 18, 2021, 7:15 PM