

# hefeweizen fm 41

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **5.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (42%)	85 %	4
Grain	Pilzneński	2.5 kg (42%)	81 %	4
Grain	Carabelge	0.45 kg (7.6%)	80 %	30
Grain	Płatki pszeniczne	0.5 kg (8.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	50 min	10 %
Boil	Lublin (Lubelski)	25 g	8 min	4 %
Boil	Chinook	10 g	50 min	13 %
Aroma (end of boil)	Oktawia	25 g	8 min	7.1 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Lactobacillus plantarum	20 g	Mash	---