

HefeWeizen mandarina

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-----------------|-------|-----|
| Grain | Pszeniczny jasny | 3.25 kg (56.5%) | 80 % | 4 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2.25 kg (39.1%) | 80 % | 4 |
| Grain | Cara Blonde - Castle Malting | 0.25 kg (4.3%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 11 g | 60 min | 5.1 % |
| Boil | Mandarina Bavaria | 15 g | 10 min | 9.1 % |

Yeasts

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