

# Henemenebene

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **51 C**, Time **15 min**
- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **51C**
- Keep mash **10 min** at **54C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 3.2 kg (50%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 3.2 kg (50%) | 83 %  | 5   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 14 g   | 60 min | 11 %       |

## Yeasts

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