

# Hoppy Weizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (61.2%)	81 %	6
Grain	Strzegom Pilzneński	1.75 kg (35.7%)	80 %	4
Grain	Weyermann Carahell	0.15 kg (3.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	3.8 %
Aroma (end of boil)	Centennial	10 g	3 min	10.6 %
Aroma (end of boil)	Mosaic	10 g	3 min	11.2 %
Dry Hop	Centennial	20 g	4 day(s)	10.6 %
Dry Hop	Mosaic	40 g	4 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile
Starter 1,3 l (8 BLG).				

## Notes

- Fermentacja w 18°C przez 3 dni. Potem 20°C.  
*Apr 8, 2022, 1:13 AM*