

# Niemka #2 - Hefe-Weizen - Browar na Wyżynie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny Viking Malt	2.5 kg (50%)	81 %	5
Grain	pilznieński Viking Malt	2 kg (40%)	80 %	5
Grain	Płatki owsiane	0.5 kg (10%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lubelski (PL) - granulát	25 g	100 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany (1 pokolenie)	Wheat	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	2 g	Mash	60 min
Water Agent	Chlorek wapnia	6 g	Mash	60 min

Water Agent	Kwas fosforowy 75% (zacier)	5 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (wystadzanie)	2 g	Mash	60 min
Water Agent	Pożywka dla drożdży Wyeast Brouwland	5 g	Boil	15 min

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=HPXXD5P>  
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO  
 60.0 0.0 131.0 101.7 58.9 0.059  
 SO42-/Cl- ratio: 0.6 Very Malty  
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