

Normal Hefeweizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.7**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (44.4%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2.5 kg (55.6%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	17 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	90 ml	Fermentum Mobile

Notes

- Łuskę ryżową namoczyć w gorącej wodzie przez 30 minut, potem ułożyć na filtratorze z oplotu.
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