

#10 Hefe-Weizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.2 kg (42.9%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1.6 kg (57.1%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertauer Mittelfruh | 20 g | 60 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Notes

- Zakwaszanie zacieru po przerwie ferulikowej!
Sep 21, 2021, 9:30 PM