

# Doppel Weizen 15BLG Perle Gwoździe i Banany FM41

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

## Fermentables

| Type    | Name                     | Amount         | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain   | Pszeniczny               | 3 kg (41.4%)   | 85 %  | 4   |
| Grain   | Pilzneński               | 3 kg (41.4%)   | 81 %  | 4   |
| Grain   | Karmelowy Jasny<br>30EBC | 0.25 kg (3.4%) | 75 %  | 30  |
| Adjunct | Pszenica<br>niestodowana | 1 kg (13.8%)   | 75 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Perle             | 30 g   | 10 min | 7 %        |
| Boil    | Lublin (Lubelski) | 25 g   | 5 min  | 4.7 %      |
| Boil    | lunga             | 20 g   | 30 min | 11 %       |

## Yeasts

| Name                      | Type  | Form  | Amount  | Laboratory       |
|---------------------------|-------|-------|---------|------------------|
| FM41 Gwoździe i<br>Banany | Wheat | Slant | 2000 ml | Fermentum Mobile |

## Notes

- jak zwykle do FM41 - miedziane rurki do fermentora ze względu na siarkę.  
Gęstwa użyta drugi raz (drożdże płynne - Weizen, 1-gęstwa DunkelWeizen i teraz Weizen)

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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