

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 30EBC | 0.25 kg (3.4%) | 75 % | 30 |
| Adjunct | Pszenica 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 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 **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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