

Hafe weizen na 25 l z przerwą ferulikową marynka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **5.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (42.9%) | 80 % | 4 |
| Grain | Pszeniczny | 3 kg (42.9%) | 85 % | 4 |
| Grain | Melanoiden Malt | 0.5 kg (7.1%) | 80 % | 39 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Hallertau Tradition | 30 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 250 ml | Fermentum Mobile |