

Hafe weizen w kociołku drożdże płynne fm 41 chmiel czeski i niemiecki

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.1 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (36.5%)	80 %	4
Grain	Pszeniczny	3 kg (47.6%)	85 %	4
Grain	Melanoiden Malt	0.2 kg (3.2%)	80 %	39
Grain	Briess - Carapils Malt	0.4 kg (6.3%)	74 %	3
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	4 %
Boil	Saaz (USA)	30 g	20 min	3.75 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	1000 ml	Fermentum Mobile