

# Hefe Weizen Gwoździe i Banany 03-12-2020 r.

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **5.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **26.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Pszoniczny jasny                          | 3.4 kg (51.5%) | 80 %  | 4   |
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 3 kg (45.5%)   | 80 %  | 4   |
| Grain | CaraWheat                                 | 0.2 kg (3%)    | 80 %  | 120 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 30 g   | 50 min | 5.5 %      |
| Boil    | Hallertau | 10 g   | 10 min | 5.5 %      |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 140 ml | Fermentum Mobile |

## Notes

- Start 12 Stopni zadane drożdże.  
Nov 30, 2020, 3:29 PM