

Hefe Weizen Gwoździe i Banany 05-03-2021 r.

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- 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 **22.4 liter(s)**
- Total mash volume **28.8 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 **22.4 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 **17.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Pszoniczny jasny | 2.8 kg (43.8%) | 80 % | 4 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3.4 kg (53.1%) | 80 % | 4 |
| Grain | CaraWheat | 0.2 kg (3.1%) | 80 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 27 g | 20 min | 5.5 % |
| Boil | lunga | 10 g | 40 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany - wiadro 11 litrów - 7 dni gęstwa - I zbiór | Wheat | Slant | 40 ml | Fermentum Mobile |
| FM41 Gwoździe i Banany - wiadro 20 litrów - 7 dni gęstwa - I zbiór | Wheat | Slant | 80 ml | Fermentum Mobile |

Notes

- Temperatura zadania - 12,6 C`
Mar 7, 2021, 10:24 AM