

HEFEWEIZEN

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **47 C**, Time **15 min**
- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **51.5C**
- Add grains
- Keep mash **15 min** at **47C**
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (40%)	80.5 %	4
Grain	Pszoniczny	3 kg (60%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	40 g	60 min	4.7 %
Boil	Hallertau Spalt Select	5 g	15 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile