

HefeWeizen Gwoździe i Banany 21-12-2022 r.

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **8**
- SRM **3.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.5 kg (50%)	80 %	4
Grain	Płatki pszeniczne	3.5 kg (50%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	10 g	40 min	5.5 %
Boil	Hallertau Tradition	10 g	15 min	5 %
Boil	Hallertau Tradition	10 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	800 ml	Fermentum Mobile

Notes

- Drożdże zadane w 12 - 15 stopni i ustawiam na sterowniku 16 stopni,

Po 24 h podbijam na 18 stopni na 48 h,
Po 24 h podbijam na 19 stopni na 24 h,
Po 24 h podbijam na 20 stopni na 24 h,
Po 24 h podbijam na 21 stopni na 72 h,
Dec 18, 2022, 9:00 PM