

HEFEWEIZEN Tobiasza

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **45 C**, Time **17 min**
- Temp **67 C**, Time **55 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **13 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **17 min** at **45C**
- Keep mash **55 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **13 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (47.6%)	80 %	4
Grain	Pszeniczny	2.2 kg (52.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	5 g	Mash	---