

# Hefewizzair

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM ---
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny jasny Viking Malt	2.5 kg (54.9%)	80 %	---
Grain	Słód bursztynowy Viking Malt	0.4 kg (8.8%)	80 %	---
Grain	Słód pale ale Viking Malt	1.5 kg (33%)	80 %	---
Grain	Słód zakwaszający Weyermann®	0.15 kg (3.3%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sybilla	25 g	30 min	6 %

## Yeasts

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

## Notes

- Po przerwie ferulowej zrobić korektę pH do 5,4

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- Drożdże zadać do temperatury 12 stopni i podnieść do temperatury fermentacji 18 stopni

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