

# Hefka

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **3.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **44 C**, Time **25 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 1.8 kg (38.3%) | 80 %  | 4   |
| Grain | Pszeniczny                 | 2.6 kg (55.3%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.3 kg (6.4%)  | 79 %  | 16  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 40 g   | 60 min | 3.5 %      |

## Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory       |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1200 ml | Fermentum Mobile |

## Notes

- Fermentacja 17-18,5C, nagazownie na poziomie 3.3v, mocno goździkowe.  
*Dec 7, 2021, 9:54 AM*