

HopfenWaizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **46**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.5 kg (60%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	3 kg (40%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Citra	20 g	10 min	12 %
Boil	Centennial	20 g	60 min	10.5 %
Whirlpool	Simcoe	20 g	20 min	13.2 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Centennial	20 g	20 min	10.5 %
Dry Hop	Simcoe	60 g	2 day(s)	13.2 %
Dry Hop	Citra	60 g	2 day(s)	12 %
Dry Hop	Centennial	60 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Liquid	35 ml	Fermentum Mobile
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