

# Konkursowy Hefeweizen z owocami - Klinowe

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **10**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (45.5%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (54.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	25 g	60 min	4 %
Aroma (end of boil)	Tettnang	5 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny	2000 g	Primary	6 day(s)
Other	pektolaza	4 g	Secondary	6 day(s)

Other	Witamina C	4 g	Bottling	---
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