

HefeWeizen v2.2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **45 min**
- Evaporation rate **5 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny jasny	3.55 kg (53%)	80 %	4
Grain	Pilzneński	2.7 kg (40.3%)	80 %	4
Grain	Zakwaszający	0.25 kg (3.7%)	80 %	3
Grain	płatki jęczmienne	0.2 kg (3%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	60 min	5.5 %
Boil	Puławski	8 g	30 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa sterylizowana	125 g	Mash	---