Hafe weizen na 25 l z przerwą ferulikową marynka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **5.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(42.9%)*	80 %	4
Grain	Pszeniczny	3 kg *(42.9%)*	85 %	4
Grain	Melanoiden Malt	0.5 kg *(7.1%)*	80 %	39
Grain	Płatki pszeniczne	0.5 kg *(7.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Hallertau Tradition	30 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	250 ml	Fermentum Mobile