

El hefe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **45 C**, Time **120 min**
- Temp **51 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **120 min** at **45C**
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (47%)	83 %	5
Grain	Viking Pilsner malt	2.5 kg (47%)	82 %	4
Grain	Carahell	0.32 kg (6%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	19 g	60 min	5.5 %
Boil	Saaz (Czech Republic)	19 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile

Starter na mieszadło magnetycznym o objętości 1 litra.