

Fruity Weizen

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (54.5%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (45.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|---------|------|
| Flavor | Sok 100% Ananas (60%) & Mango (40%) Hortex | 1000 g | Primary | --- |
| Flavor | Sok 100% Pomarańcza Tymbark | 1000 g | Primary | --- |

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|--------|--|--------|---------|-----|
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|--------|--|--------|---------|-----|