

Hefe-Weizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **44 C**, Time **120 min**
- Temp **63 C**, Time **30 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **120 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Keep mash **15 min** at **100C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt (pilznieński)	2.4 kg (40.7%)	81 %	3.5
Grain	Weyermann - Pale Wheat Malt (przeniczny)	3 kg (50.8%)	85 %	5
Grain	Carahell	0.5 kg (8.5%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %

Yeasts

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