

# Hefe-Weizen Pszeniczne dla Marcina

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.5 kg (50%)	83 %	5
Grain	castlemalting - pils	1.2 kg (40%)	82 %	3
Grain	Weyermann - Carapils	0.3 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	9.4 %
Boil	lunga	5 g	25 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile

## Notes

- Woda RO zakwaszona do pH 5.2  
*Apr 18, 2021, 7:15 PM*