

Hefeweizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.4 liter(s)**
- Total mash volume **48.1 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **37.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **30.3 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 6 kg (56.1%) | 80 % | 6 |
| Grain | Weyermann - Pilsner Malt | 4 kg (37.4%) | 81 % | 5 |
| Grain | Carahell | 0.5 kg (4.7%) | 77 % | 26 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (1.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfrueh | 60 g | 60 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 60 ml | Fermentum Mobile |

Notes

- pH zacieru ok. 5,7
Ewentualne zakwaszanie po przerwie ferulikowej.
Feb 14, 2021, 8:31 PM