

# Hefeweizen\_eksperyment

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **3.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.76 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **46 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **48.7C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (59.5%)	85 %	4
Grain	Strzegom Pilzneński	1.7 kg (40.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	10 min	10 %
Whirlpool	Motueka	40 g	20 min	7 %
Whirlpool	Amarillo	20 g	20 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	5 min

Other	glukoza	260 g	Bottling	---
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