

Hefeweizen skarpeta

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **10**
- SRM **5.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (47.2%)	81 %	4
Grain	Pszeniczny	2.5 kg (47.2%)	85 %	4
Grain	Carawheat (GR)	0.3 kg (5.7%)	68 %	79

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

Yeasts

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