

# HEFEWEIZEN Tobiasza

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **3.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **45 C**, Time **17 min**
- Temp **67 C**, Time **55 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **13 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **17 min** at **45C**
- Keep mash **55 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **13 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (47.6%)   | 80 %  | 4   |
| Grain | Pszeniczny          | 2.2 kg (52.4%) | 85 %  | 4   |

## 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 | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type        | Name           | Amount | Use for | Time |
|-------------|----------------|--------|---------|------|
| Water Agent | Kwas fosforowy | 5 g    | Mash    | ---  |