

# HopfenWaizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **46**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt    | 4.5 kg (60%) | 81 %  | 5   |
| Grain | Weyermann - Pale Wheat Malt | 3 kg (40%)   | 85 %  | 5   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Simcoe     | 20 g   | 10 min   | 13.2 %     |
| Boil      | Citra      | 20 g   | 10 min   | 12 %       |
| Boil      | Centennial | 20 g   | 60 min   | 10.5 %     |
| Whirlpool | Simcoe     | 20 g   | 20 min   | 13.2 %     |
| Whirlpool | Citra      | 20 g   | 20 min   | 12 %       |
| Whirlpool | Centennial | 20 g   | 20 min   | 10.5 %     |
| Dry Hop   | Simcoe     | 60 g   | 2 day(s) | 13.2 %     |
| Dry Hop   | Citra      | 60 g   | 2 day(s) | 12 %       |
| Dry Hop   | Centennial | 60 g   | 2 day(s) | 10.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                           |       |        |       |                  |
|---------------------------|-------|--------|-------|------------------|
| FM41 Gwoździe i<br>Banany | Wheat | Liquid | 35 ml | Fermentum Mobile |
|---------------------------|-------|--------|-------|------------------|