

Niemka #2 - Hefe-Weizen - Browar na Wyżynie

- Gravity **12.1 BLG**
- ABV ---
- IBU **16**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|--------------|-------|-----|
| Grain | pszeniczny Viking Malt | 2.5 kg (50%) | 81 % | 5 |
| Grain | pilznieński Viking Malt | 2 kg (40%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------------------|--------|---------|------------|
| First Wort | Lubelski (PL) - granulát | 25 g | 100 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany (1 pokolenie) | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Gips | 2 g | Mash | 60 min |
| Water Agent | Chlorek wapnia | 6 g | Mash | 60 min |

| | | | | |
|-------------|--|-----|------|--------|
| Water Agent | Kwas fosforowy 75% (zacier) | 5 g | Mash | 60 min |
| Water Agent | Kwas fosforowy 75% (wystadzanie) | 2 g | Mash | 60 min |
| Water Agent | Pożywka dla drożdży Wyeast Brouwland | 5 g | Boil | 15 min |