

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