

# Wefeweizen

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **46 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **20 min** at **46C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilznieński 3-5 EBC Weyermann - Śrutowanie : śrutowany	2.3 kg (47.9%)	--- %	4
Grain	Słód pszeniczny jasny 3-5 EBC Weyermann (R) - Śrutowanie : śrutowany	2.5 kg (52.1%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	55 min	4 %
Boil	Hallertau Tradition	20 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	12 ml	Fermentum Mobile

## Notes

- Dodano 3 ml kwasu mlekowego (80%) na 15L wody do zacierania. Obniżono pH z 7,7 na 6,3. Woda do wysładzania też 6,4 pH.  
*Nov 14, 2019, 10:05 AM*