

WEIZENBIER II

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **6.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **42 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **45.3C**
- Add grains
- Keep mash **15 min** at **42C**
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pszeniczny | 2 kg (44.4%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (44.4%) | 81 % | 4 |
| Grain | Melanoidynowy | 0.25 kg (5.6%) | 75 % | 70 |
| Grain | Carawheat | 0.25 kg (5.6%) | 77 % | 115 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 25 g | 60 min | 5.1 % |
| Boil | Hallertau Mittelfruh | 25 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 40 ml | Fermentum Mobile |