Hefe Weizen Gwoździe i Banany 31-10-2022 r.

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **6.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.7 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny jasny	1 kg *(14.9%)*	80 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.5 kg *(52.1%)*	80 %	4
Grain	Caramel/Crystal Malt - 120L	0.22 kg *(3.3%)*	72 %	190
Grain	Płatki pszeniczne	1 kg *(14.9%)*	60 %	3
Adjunct	Pszenica niesłodowana	1 kg *(14.9%)*	38 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	45 min	5.5 %
Boil	Hallertau	10 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.