

Owocowy weizen

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **5.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (50%)	85 %	4
Grain	Weyermann - Pale Ale Malt	2.5 kg (41.7%)	85 %	7
Grain	Carahell	0.5 kg (8.3%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11 %
Aroma (end of boil)	Hallertau Spalt Select	18 g	10 min	2.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	130 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Flavor	czarna porzeczka lub jagody	3000 g	Secondary	10 day(s)
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