HOPPY WEIZEN

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(47.6%)*	80 %	4
Grain	Strzegom Pszeniczny	3 kg *(47.6%)*	81 %	5
Grain	Simpsons - Owsiany	0.3 kg *(4.8%)*	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro (USA)	20 g	20 min	13.3 %
85°C				
Whirlpool	Strata (USA)	20 g	20 min	15.3 %
Whirlpool	Talus (USA)	20 g	20 min	7.4 %
Whirlpool	Citra (USA)	20 g	20 min	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time

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

Other	łuska ryżowa	200 g	Mash	5 min
Flavor	skórka suszona pomaranczy	30 g	Boil	10 min
Water Agent	witamina C	3 g	Bottling	---

Notes

- Woda RO modyfikowana do wartości w PPM
  Ca-50
  Mg-8
  Na-10
  Cl-65
  S04-65
  HCO3-25
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