

# Hefe-Weizen

- Gravity **12 BLG**
- ABV ---
- IBU **13**
- SRM **6.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **75C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2.2 kg (52.4%)	90 %	6
Grain	Strzegom Pilzneński	1.5 kg (35.7%)	90 %	4
Grain	Weyermann - Carabelge	0.5 kg (11.9%)	30 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	70 min	7 %
Boil	Perle	5 g	30 min	7 %
Boil	Hallertau	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Bavarian Wheat	Wheat	Dry	12 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek sodu	10 g	Mash	---