

## #082 Hefeweizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **4.2**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **30.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.3 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3.3 kg (55.9%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 2.6 kg (44.1%) | 80 %  | 4   |

### Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Hallertau Mittelfruh | 30 g   | 60 min | 3.8 %      |

### Yeasts

| Name        | Type  | Form  | Amount | Laboratory |
|-------------|-------|-------|--------|------------|
| Safale W-68 | Wheat | Slant | 600 ml | Fermentis  |

### Extras

| Type  | Name                       | Amount | Use for | Time    |
|-------|----------------------------|--------|---------|---------|
| Other | łuska ryżowa               | 60 g   | Mash    | 110 min |
| Other | pożywka dla drożdży Wyeast | 3 g    | Boil    | 10 min  |