

#7 Hefeweizen

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **4.7**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **75 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.8 kg (59.6%)	80 %	6
Grain	Viking Pale Ale malt	1.8 kg (38.3%)	80 %	5
Grain	Weyermann - Caraamber	0.1 kg (2.1%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %