

Hallertau Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **5.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **44 C**, Time **50 min**
- Temp **67 C**, Time **30 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **50 min** at **44C**
- Keep mash **30 min** at **67C**
- Keep mash **15 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chateau Pilsen 2RS	2.5 kg (46.3%)	85 %	4
Grain	Weyermann - Pale Wheat Malt	1.5 kg (27.8%)	85 %	5
Grain	Chateau Wheat Blanc	1 kg (18.5%)	85 %	4
Grain	Weyermann - cara amber	0.4 kg (7.4%)	80 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Palisade	10 g	20 min	8.7 %
Boil	Hallertau Tradition	10 g	25 min	6.7 %
Whirlpool	Hallertau Tradition	40 g	20 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	---