

# Hefe

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.2 kg (46.2%)	83 %	5
Grain	Strzegom Pilzneński	1.2 kg (46.2%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (7.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sybilla	50 g	10 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wb-06	Wheat	Dry	11 g	---