

# HEFE WEIZEN 12 Blg # 40

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **7**
- SRM **3.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.3 kg (65%)	85 %	4
Grain	Pilznieński	0.7 kg (35%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	10 g	15 min	4 %
Boil	Perle	10 g	5 min	5.5 %

## Yeasts

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