

Hefe-weizen

- Gravity **10.7 BLG**
- ABV ---
- IBU **26**
- SRM **5.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **43 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pszeniczny | 2.6 kg (55.3%) | 85 % | 4 |
| Grain | Briess - Pilsen Malt | 1.7 kg (36.2%) | 80.5 % | 2 |
| Grain | Weyermann - Carawheat | 0.1 kg (2.1%) | 77 % | 97 |
| Grain | Carahell | 0.15 kg (3.2%) | 77 % | 26 |
| Grain | Strzegom Monachijski typ II | 0.15 kg (3.2%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Perle | 30 g | 55 min | 7 % |
| Boil | bramling cross | 20 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11 g | Safbrew |