

# hefe weizen

- Gravity **11.7 BLG**
- ABV ---
- IBU **27**
- SRM **7.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **43 C**, Time **20 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (42.6%)	80 %	5
Grain	Pszeniczny	2.5 kg (42.6%)	85 %	4
Grain	Pszenica niesłodowana	0.25 kg (4.3%)	75 %	3
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (4.3%)	79 %	130
Grain	zakwaszajacy	0.125 kg (2.1%)	70 %	7
Grain	Strzegom pszenica prażona	0.25 kg (4.3%)	70 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Citra	10 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	40 ml	White Labs
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