

hefe weizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (17.5%)	80 %	4
Grain	Słód pszeniczny Bestmalz	4 kg (70.2%)	82 %	5
Grain	Monachijski	0.7 kg (12.3%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	29.17 g	70 min	4 %
Boil	Lublin (Lubelski)	20.83 g	30 min	4 %
Boil	Lublin (Lubelski)	12.5 g	10 min	4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Other	łuska ryżowa	250 g	Mash	80 min
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Notes

- 10-12 dni burzliwej w temp. 17-18-19
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