

# Hefe-Weizen

- Gravity **13.6 BLG**
- ABV ---
- IBU **15**
- SRM **5.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **1 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **49C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carahell	0.2 kg (4.7%)	77 %	26
Grain	Pilzneński	1.6 kg (37.2%)	81 %	4
Grain	Weyermann pszeniczny jasny	2.5 kg (58.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	15 min	4 %
Boil	Hallertau Spalt Select	10 g	15 min	3.4 %
Boil	Lublin (Lubelski)	10 g	40 min	4 %
Boil	Hallertau Spalt Select	10 g	40 min	3.4 %
Boil	Hallertau Spalt Select	10 g	5 min	3.4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

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