

# hefe weizen

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **13**
- SRM **5.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Pszeniczny	2.5 kg (45.5%)	85 %	4
Grain	Weyermann - Carawheat	0.25 kg (4.5%)	77 %	97
Grain	Weyermann - Acidulated Malt	0.25 kg (4.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	4.5 %
Aroma (end of boil)	Tradition	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Other	Kolendra	10 g	Boil	0 min
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