

Hefe-Weizen na lato #W05

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **10**
- SRM **6.9**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (54.5%)	80 %	6
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Grain	Strzegom Monachijski typ I	0.25 kg (4.5%)	79 %	16
Grain	Weyermann - Carawheat	0.25 kg (4.5%)	77 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	30 g	60 min	3 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Other	łuska ryżowa	100 g	Mash	---
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