

# Hefe-Weizen()- piwnykraft.pl

- Gravity **11.4 BLG**
- ABV ---
- IBU **14**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **6 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **44 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 **11.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.2 kg (56.4%)	85 %	4
Grain	Pilzneński	1.5 kg (38.5%)	81 %	4
Grain	Carabelge	0.2 kg (5.1%)	74 %	32.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pearl	10 g	70 min	7 %
Boil	Pearl	5 g	30 min	7 %
Boil	Hallertauer Tradition	10 g	5 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Bavarian Wheat11	Wheat	Dry	10 g	Gozdawa

## Notes

- Wszystkie składniki i receptura ze sklepu piwnykraft.pl na Stalowej w Warszawie.  
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.