

# Hefeweizen#1

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **44 C**, Time **25 min**
- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (44.9%)	82 %	4
Grain	Strzegom Pszeniczny	2.2 kg (49.4%)	81 %	6
Grain	Biscuit Malt	0.25 kg (5.6%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB - 06	Ale	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	160 g	Mash	0 min

## Notes

- Ostatnia buteleczka wypita po niespełna 3 miesiącach od warzelnia. Wniosek takiej pszenicy nie piłem, naprawdę nawet na WB 06 może być ok.  
*Jan 9, 2022, 6:52 AM*