

HefeWeizen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **5**
- 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 **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 **45 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Viking Vienna Malt | 5.5 kg (100%) | 79 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| wb 06 | Wheat | Dry | 11 g | --- |