

## Hefeweizen #3

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- Gravity **21.6 BLG**
- ABV ---
- IBU **3**
- SRM **6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **68 C**, Time **15 min**

### Mash step by step

- Heat up **60 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **68C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pszeniczny | 13 kg (65%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 7 kg (35%)  | --- % | --- |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 50 g   | 10 min | 4.5 %      |

### Yeasts

| Name                    | Type  | Form   | Amount | Laboratory  |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bavarian Wheat | Wheat | Liquid | 250 ml | Wyeast Labs |