

Hefeweizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **5.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **48 C**, Time **15 min**
- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (34.5%) | --- % | 4 |
| Grain | Pszeniczny | 2 kg (34.5%) | --- % | 6 |
| Grain | Pszeniczny Crystal | 0.5 kg (8.6%) | --- % | 0.5 |
| Grain | Melanoidnowy | 0.5 kg (8.6%) | --- % | 40 |
| Grain | Płatki owsiane | 0.4 kg (6.9%) | --- % | 3 |
| Grain | Płatki jęczmienne | 0.4 kg (6.9%) | --- % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 20 g | 50 min | 7.6 % |
| Boil | Mandarina Bavaria | 30 g | 10 min | 7.6 % |
| Boil | Cascade | 30 g | 10 min | 6 % |

Yeasts

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