

hefeweizen#5

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **5.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **45 C**, Time **1 min**
- Temp **44 C**, Time **90 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **90 min** at **44C**
- Keep mash **1 min** at **45C**
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Słód pszeniczny | 2.5 kg (45.5%) | 82 % | 5 |
| Grain | Monachijski | 1 kg (18.2%) | 80 % | 16 |
| Grain | Płatki pszeniczne | 1 kg (18.2%) | 15 % | 3 |
| Grain | Viking Pale Ale malt | 0.5 kg (9.1%) | 80 % | 5 |
| Adjunct | Łuska ryżowa | 0.5 kg (9.1%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 5 min | 4 % |
| Boil | Marynka | 15 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| WB-06 | Wheat | Slant | 400 ml | Fermentis |