

# Hefeweizen

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **5.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.1%)	75 %	30
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (36.4%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	25 g	15 min	3.8 %
Aroma (end of boil)	Cascade	20 g	10 min	5.5 %
Aroma (end of boil)	Mosaic	15 g	5 min	12.5 %

## Yeasts

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