

hefeweizen#8

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny | 2.5 kg (35.7%) | 82 % | 5 |
| Grain | Pszenica niesłodowana | 2.5 kg (35.7%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 60 % | 3 |
| Adjunct | Łuska ryżowa | 0.5 kg (7.1%) | 1 % | 0 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 45 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Flavor | kolendra | 24 g | Boil | 10 min |