

## Hefeweizen (draft)

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- Gravity **12.6 BLG**
- ABV ---
- IBU **15**
- SRM **4.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **44 C**, Time **30 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (50%)	85 %	4
Grain	Pilznieński	2 kg (33.3%)	81 %	4
Grain	Monachijski	1 kg (16.7%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	17 g	60 min	7 %
Boil	Tradition	15 g	20 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11 g	Safale

### Notes

- - W 44 stopniach tylko sód pszeniczny
  - - Drożdże zadać do chłodniejszej niż zwykle brzezki (15 stopni)
- Feb 5, 2017, 11:35 AM*