Hefe

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **44 C**, Time **60 min**
- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.2 kg *(45.8%)*	82 %	4
Grain	Viking Wheat Malt	2.6 kg *(54.2%)*	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	5.3 %

Yeasts

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