Hefeweizen 3

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.61 kg *(30%)*	82 %	4
Grain	Weyermann pszeniczny jasny	3.75 kg *(70%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	20 ml	---

Notes

- Fermentacja w lodówce 17°C.
  Oct 24, 2018, 9:12 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.