Hefeweizen IV

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **12**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **63.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **32 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **41.5 liter(s)** of **76C** water or to achieve **63.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	5 kg *(50%)*	81 %	6
Grain	Strzegom Pilzneński	5 kg *(50%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	60 g	60 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	34.5 g	---