HefeWeizen

- Gravity **12.6 BLG**
- ABV **---**
- IBU **16**
- SRM **5.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny jasny	2.6 kg *(52%)*	80 %	4
Grain	Pilzneński	2 kg *(40%)*	80 %	4
Grain	CaraWheat	0.2 kg *(4%)*	80 %	120
Grain	Zakwaszający	0.2 kg *(4%)*	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP351 Bavarian Weizen	Wheat	Liquid	1000 ml	Whitelabs

Extras

Type	Name	Amount	Use for	Time

Other	Łuska ryżowa sterylizowana	100 g	Mash	---