Hefeweizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **4.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **45 C**, Time **120 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **120 min** at **45C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.58 kg *(45.9%)*	81 %	4
Grain	Pszeniczny	1.58 kg *(45.9%)*	85 %	4
Grain	Carahell	0.28 kg *(8.1%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	6 g	60 min	5.9 %
Boil	Tradition	6 g	25 min	5.9 %

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