

Amerykański Hefeweizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **52 C**, Time **1 min**
- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **1 min** at **52C**
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.8 kg (53.8%)	82 %	4
Grain	Viking Wheat Malt	2.3 kg (44.2%)	83 %	5
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.9%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	20 g	10 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale WB-06	Ale	Dry	11.5 g	Fermentis