Hefe Weizen

- Gravity **12.9 BLG**
- ABV **---**
- IBU **11**
- SRM **4.1**
- 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 **70 min**
- Evaporation rate **5 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **46 C**, Time **12 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **49.8C**
- Add grains
- Keep mash **12 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg *(40.9%)*	80 %	4
Grain	Strzegom Pszeniczny	2.6 kg *(59.1%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	10 g	25 min	3 %
Boil	Perle	10 g	25 min	7 %
Boil	Hersbrucker	10 g	5 min	3 %
Boil	Perle	10 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew