

Hefeweizen 1.1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.3 kg (40%)	81 %	4
Grain	Pszeniczny	1.95 kg (60%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	8 g	45 min	8 %
Boil	Cascade PL	5 g	15 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	7.5 g	Safbrew