

## hefe weizen

- Gravity **11.7 BLG**
- ABV ---
- IBU **27**
- SRM **7.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.5 liter(s)**

### Steps

- Temp **43 C**, Time **20 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount          | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt          | 2.5 kg (42.6%)  | 80 %  | 5   |
| Grain | Pszeniczny                    | 2.5 kg (42.6%)  | 85 %  | 4   |
| Grain | Pszenica niesłodowana         | 0.25 kg (4.3%)  | 75 %  | 3   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.25 kg (4.3%)  | 79 %  | 130 |
| Grain | zakwaszający                  | 0.125 kg (2.1%) | 70 %  | 7   |
| Grain | Strzegom pszenica prażona     | 0.25 kg (4.3%)  | 70 %  | 6   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 20 g   | 60 min | 9.5 %      |
| Boil    | Citra    | 10 g   | 60 min | 12 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                     |       |        |       |            |
|-------------------------------------|-------|--------|-------|------------|
| WLP300 -<br>Hefeweizen Ale<br>Yeast | Wheat | Liquid | 40 ml | White Labs |
|-------------------------------------|-------|--------|-------|------------|