

# Hefeweizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **44 C**, Time **40 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **40 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny Malteurop | 3 kg (59.9%)   | 82 %  | 5   |
| Grain | Pilzneński Malteurop | 1.8 kg (35.9%) | 80 %  | 4   |
| Grain | Weyermann - Carapils | 0.21 kg (4.2%) | 78 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4.3 %      |

## Yeasts

| Name                  | Type  | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry  | 12 g   | Mauribrew  |

## Notes

- Fermentacja ~18'c  
Sep 19, 2017, 5:19 PM