

## HefeWeizen PK 3

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount     | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Weizenmalz Best   | 2 kg (50%) | 82 %  | 4   |
| Grain | Pilsner Malz Best | 1 kg (25%) | 81 %  | 3   |
| Grain | Wiener Malz Best  | 1 kg (25%) | 80 %  | 8   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Spalt    | 20 g   | 60 min | 5 %        |
| Aroma (end of boil) | Tettnang | 20 g   | 5 min  | 5 %        |

### Yeasts

| Name | Type  | Form   | Amount  | Laboratory  |
|------|-------|--------|---------|-------------|
| 3068 | Wheat | Liquid | 9.53 ml | Wyeast Labs |