

## #017 Hefeweizen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **3.8**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **9.5 %/h**
- Boil size **31.8 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3 kg (54.5%)   | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 2.5 kg (45.5%) | 80 %  | 4   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 25 g   | 60 min | 4.1 %      |
| Boil    | Hallertau Spalt Select | 15 g   | 10 min | 4.1 %      |

### Yeasts

| Name                          | Type | Form   | Amount  | Laboratory  |
|-------------------------------|------|--------|---------|-------------|
| Wyeast - Weihenstephan Weizen | Ale  | Liquid | 1000 ml | Wyeast Labs |

### Notes

- Zacieranie - pierwsze dwie przerwy ( 44 i 55 stopni) - tylko słód pszeniczny, pilzneński dodany dopiero na przerwę 63 stopni.  
*Dec 6, 2020, 10:48 AM*