BA HAFEWEIZEN 13* BLG

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **8**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg *(58.1%)*	80 %	6
Grain	Weyermann - Pilsner Malt	1.6 kg *(37.2%)*	81 %	5
Grain	Carahell	0.2 kg *(4.7%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	10 g	70 min	3.4 %
Boil	Hallertau Spalt Select	10 g	30 min	3.4 %
Boil	Hallertau Spalt Select	10 g	5 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Notes

- Gotowanie 80min
  Burzliwa 18*C--20*C 7-10 dni
  Cicha brak
  Butelkowanie 130g na 20L
  Leżakowanie I 22*C 4 dni
  Leżakowanie II 15*C ok. 1,5 tyg.
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