

# Hefeweizen

- Gravity **12.1 BLG**
- ABV ---
- IBU **12**
- SRM **4.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2.2 kg (52.4%)	80 %	6
Grain	Strzegom Pilzneński	2 kg (47.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	60 min	11.2 %
Boil	Tettnanger	25 g	10 min	1.7 %
Boil	Lublin (Lubelski)	20 g	10 min	3.6 %

## Yeasts

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

## Notes

- Burzliwa 20oC 7 dni,

Cicha 21oC, 7 dni  
Mar 23, 2016, 6:57 PM