Hefe Weizen #19

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **4.1**
- 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 **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.1 kg *(40.4%)*	80 %	4
Grain	Strzegom Pszeniczny	2.1 kg *(40.4%)*	81 %	6
Grain	Płatki owsiane	0.5 kg *(9.6%)*	60 %	3
Grain	Płatki pszeniczne	0.5 kg *(9.6%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	15 g	60 min	9.5 %
Aroma (end of boil)	Rakau (NZ)	35 g	0 min	9.5 %

Yeasts

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