

# Hefe-Weizen dekolt

- Gravity **12.9 BLG**
- ABV ---
- IBU **16**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pszeniczny | 2 kg (58.8%)   | 85 %  | 4   |
| Grain | Pilzneński | 1.3 kg (38.2%) | 81 %  | 4   |
| Grain | Carahell   | 0.1 kg (2.9%)  | 77 %  | 26  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 10 min | 10 %       |

## Yeasts

| Name                                | Type | Form  | Amount  | Laboratory  |
|-------------------------------------|------|-------|---------|-------------|
| Wyeast -<br>Weihenstephan<br>Weizen | Ale  | Slant | 1000 ml | Wyeast Labs |