Hefeweizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **5.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **48 C**, Time **15 min**
- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(34.5%)*	--- %	4
Grain	Pszeniczny	2 kg *(34.5%)*	--- %	6
Grain	Pszeniczny Crystal	0.5 kg *(8.6%)*	--- %	0.5
Grain	Melanoidnowy	0.5 kg *(8.6%)*	--- %	40
Grain	Płatki owsiane	0.4 kg *(6.9%)*	--- %	3
Grain	Płatki jęczmienne	0.4 kg *(6.9%)*	--- %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	20 g	50 min	7.6 %
Boil	Mandarina Bavaria	30 g	10 min	7.6 %
Boil	Cascade	30 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

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