

## #17 Hefe-weizen v2

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **5.4**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.51 kg (48.5%)	81 %	6
Grain	Strzegom Pilzneński	2.57 kg (49.6%)	80 %	4
Grain	Strzegom Karmel 150	0.1 kg (1.9%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	15 g	60 min	4.5 %
Boil	Hallertau	15 g	30 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	150 ml	Safbrew