

## #35 - Hefe-Weizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **3.9**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

### Mash step by step

- Heat up **22.6 liter(s)** of strike water to **48.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.7 kg (46.6%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 2.7 kg (46.6%) | 81 %  | 6   |
| Grain | zakwaszający        | 0.4 kg (6.9%)  | 80 %  | 4   |

### Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Styrian Aurora | 20 g   | 60 min | 8 %        |

### Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| B49  | Wheat | Dry  | 11 g   | Bulldog    |

### Extras

| Type  | Name         | Amount | Use for | Time   |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 70 g   | Mash    | 60 min |