

## #6 Hefeweizen

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (47.6%)	81 %	4
Grain	Pszeniczny	2 kg (47.6%)	85 %	4
Grain	Abbey Malt Weyermann	0.2 kg (4.8%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	50 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew

### Notes

- Warka podzielona na pół:
    - 10 litrów bez dodatku (fermentowane w około 18-20 stopniach Celsjusza - wyraźny banan)
    - 10 litrów z dodatkiem około 1 kg pulpy z mango - zblendowana oraz zamrożona, następnie podgrzana i dodana na fermentację cichą na około 2 tygodnie. Słaby smak mango + wylatuje z butelki
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