

American hefeweizen carahell

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **5.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilszeński | 2.5 kg (47.2%) | 80 % | 4 |
| Grain | Weyermann - Pszeniczny jasny | 2.5 kg (47.2%) | 80 % | 6 |
| Grain | Weyermann-Karmelowy jasny Carahell | 0.3 kg (5.7%) | 77 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | USA Mosaic | 10 g | 30 min | 11.7 % |
| Boil | USA Mosaic | 40 g | 5 min | 11.7 % |

Yeasts

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