

BA Hefeweizen

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **4.6**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (47.2%)	80 %	6
Grain	Pilzneński	1.6 kg (30.2%)	81 %	4
Grain	Carahell	0.2 kg (3.8%)	77 %	26
Grain	Pilzneński	1 kg (18.9%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	10 g	60 min	7.5 %
Boil	relax	30 g	15 min	3 %
Boil	Palisade	40 g	2 min	7.5 %