

# DRUGIE PIWO - HEFEWEIZEN

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.5 liter(s)**

## Steps

- Temp **44 C**, Time **45 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **45 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (21.1%)	80 %	4
Grain	Strzegom Pszeniczny	1.4 kg (59.1%)	81 %	6
Grain	Strzegom Monachijski typ I	0.35 kg (14.8%)	79 %	16
Grain	Weyermann - Carapils	0.12 kg (5.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	10 g	60 min	5 %
Aroma (end of boil)	Hallertau Tradition	5 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Ale	Dry	11.5 g	safale