

## Hefe - Lump

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **4.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **45 C**, Time **20 min**
- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.5 kg (5.9%)	80 %	6
Grain	Strzegom Pszeniczny	5 kg (58.8%)	81 %	6
Grain	Barke Pilzneński	3 kg (35.3%)	80.5 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	6.1 %
Boil	Hallertau	10 g	30 min	6.1 %
Boil	Wakatu	10 g	10 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11.5 g	---