

## Hefe-Weizen #3

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- Gravity **12.3 BLG**
- ABV ---
- IBU **16**
- SRM **3.8**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.3 liter(s)**

### Steps

- Temp **45 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **16.3 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	3.5 kg (70%)	85 %	4
Grain	Pilznieński	1.5 kg (30%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	30 g	10 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Slant	1000 ml	Wyeast Labs