

# Hefe Weizen

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- Gravity **12.1 BLG**
- ABV ---
- IBU **18**
- SRM **5.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount     | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 2 kg (50%) | 85 %  | 5   |
| Grain | Weyermann - Pilsner Malt    | 2 kg (50%) | 81 %  | 5   |

## Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Styrian Goldings | 15 g   | 60 min | 4.5 %      |
| Boil    | Styrian Goldings | 15 g   | 20 min | 4.5 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml  | Fermentum Mobile |