

# Hefe-Weizen

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **3.9**

## 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 **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.3 kg (59.1%)	81 %	6
Grain	Strzegom Pilzneński	0.9 kg (40.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	10 g	30 min	4.3 %
Aroma (end of boil)	Perle	10 g	10 min	5 %

## Yeasts

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