

hefe weizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **4.5**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (17.5%) | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 4 kg (70.2%) | 82 % | 5 |
| Grain | Monachijski | 0.7 kg (12.3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil | Lublin (Lubelski) | 29.17 g | 70 min | 4 % |
| Boil | Lublin (Lubelski) | 20.83 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 12.5 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| safale WB-06 | Wheat | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|--------------|-------|------|--------|
| Other | łuska ryżowa | 250 g | Mash | 80 min |
|-------|--------------|-------|------|--------|

Notes

- 10-12 dni burzliwej w temp. 17-18-19
May 31, 2019, 7:41 PM