

# Hefe Weizen Bier acc. Banachowicz 11 blg

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **3.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **47 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **51.5C**
- Add grains
- Keep mash **15 min** at **47C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (50%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 2 kg (50%) | 83 %  | 5   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Hellertau | 20 g   | 55 min | 8.5 %      |
| Aroma (end of boil) | Hellertau | 15 g   | 15 min | 8.5 %      |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| WB06 | Wheat | Dry  | 11.5 g | Sefale     |