

HEFE WEIZEN HT

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **6**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **44 C**, Time **5 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **5 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński 3-5 EBC Steinbach	1.7 kg (38.6%)	80 %	3
Grain	Weyermann pszeniczny jasny	2.5 kg (56.8%)	80 %	6
Grain	Carahell	0.2 kg (4.5%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau SZYSZKA	10 g	45 min	4.5 %
Boil	Hallertau SZYSZKA	10 g	5 min	4.5 %
Aroma (end of boil)	Hallertau SZYSZKA	10 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew

Notes

- Plan Burzliwa 14 dni 17-22st.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Cicha 10 dni 18st.
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