

## Hefe weizen Warka #3

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **50 C**, Time **5 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **5 min** at **50C**
- Keep mash **15 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Pszeniczny          | 3 kg (50%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 %  | 4   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 15 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 5 min  | 4 %        |

### Yeasts

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