

# Hefe-weizen (weizen I)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **5.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (37%)     | 80 %  | 4   |
| Grain | Pszeniczny          | 1.2 kg (44.4%) | 85 %  | 4   |
| Grain | Carahell            | 0.5 kg (18.5%) | 77 %  | 26  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 20 min | 4 %        |

## Yeasts

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

## Extras

| Type  | Name         | Amount | Use for | Time  |
|-------|--------------|--------|---------|-------|
| Other | Łuska ryżowa | 100 g  | Mash    | 1 min |

## Notes

- Łuskę zalać litrem wrzątku i dorzucić na wygrzew.  
*Jun 26, 2018, 12:09 AM*