

# Hefeweizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **9**
- SRM **4.2**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (58.1%)	88 %	6
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.6 kg (37.2%)	88 %	4
Grain	Carahell	0.2 kg (4.7%)	85 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	10 g	60 min	4.2 %
Boil	Hallertau Spalt Select	10 g	30 min	4.2 %
Boil	Hallertau Spalt Select	10 g	5 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	10 g	Safbrew