

# Hefeweizen

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **3.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4
Grain	Viking Wheat Malt	3 kg (60%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	13.5 %
Boil	Magnum	10 g	15 min	13.5 %

## Yeasts

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