

# Hefeweizen

- Gravity **12.1 BLG**
- ABV ---
- IBU **10**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.5 kg (66%)	81 %	6
Grain	Strzegom Pilzneński	1.6 kg (30.2%)	80 %	4
Grain	Weyermann - Carared	0.2 kg (3.8%)	75 %	45

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	12 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Fining	łuska ryżowa	100 g	Mash	1 min

## Notes

- Zacieranie Dekokcyjne:  
42°C 20'  
52°C 15'  
62°C 1/3 dekokt  
62°C 30'  
74°C 30'  
100°C 15'  
74°C 20'  
*Apr 24, 2017, 10:58 PM*