

## Hefeweizen 2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **10**
- SRM **4.4**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **19.8 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 **15.3 liter(s)** of strike water to **47.5C**
- 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 **14.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (55.6%)	80 %	6
Grain	Weyermann - Pilsner Malt	1.8 kg (40%)	81 %	5
Grain	Carahell	0.2 kg (4.4%)	85 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	10 g	60 min	4.4 %
Boil	Hallertau Tradition	10 g	30 min	4.4 %
Boil	Hallertau Tradition	10 g	5 min	4.4 %

### Yeasts

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