

## Hefeweizen #3

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- Gravity **21.6 BLG**
- ABV ---
- IBU **3**
- SRM **6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **68 C**, Time **15 min**

### Mash step by step

- Heat up **60 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **68C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	13 kg (65%)	81 %	6
Grain	Strzegom Pilzneński	7 kg (35%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Wheat	Wheat	Liquid	250 ml	Wyeast Labs