

## hefeweizen#4

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **4.9**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **45 C**, Time **1 min**
- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **1 min** at **45C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	3 kg (63.8%)	82 %	5
Grain	Strzegom Monachijski typ I	1 kg (21.3%)	79 %	16
Adjunct	Rice Hulls	0.2 kg (4.3%)	1 %	0.01
Grain	Płatki owsiane	0.5 kg (10.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade	15 g	420 min	6 %
Whirlpool	Mosaic	15 g	420 min	10 %
Whirlpool	Citra	15 g	420 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11 g	Fermentis