

# Hefeweizen

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 3 kg (52.6%)   | 80 %  | 4   |
| Grain | Pszeniczny           | 2.5 kg (43.9%) | 85 %  | 4   |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.5%)  | 75 %  | 45  |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Hallertau | 35 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Hallertau | 15 g   | 15 min | 4.5 %      |

## Yeasts

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