

# Hefeweizen

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **9**
- SRM **7.4**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **70C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (18.2%)	81 %	4
Grain	Pszeniczny	3 kg (54.5%)	85 %	4
Grain	Weyermann - Carawheat	0.5 kg (9.1%)	77 %	97
Grain	Płatki pszeniczne	1 kg (18.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Mosaic	10 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12.5 g	Mauribrew

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	15 min
Flavor	Trawa cytrynowa	20 g	Boil	20 min

## Notes

- Receptura na bazie Hefeweizena Andrzeja Smyka ->  
[https://www.wiki.piwo.org/Hefe-Weizen,\\_Andrzej\\_Smyk\\_\(Anteks\)](https://www.wiki.piwo.org/Hefe-Weizen,_Andrzej_Smyk_(Anteks))  
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