

# HefeWeizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **5.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name             | Amount       | Yield | EBC |
|-------|------------------|--------------|-------|-----|
| Grain | Pszeniczny jasny | 2.6 kg (52%) | 80 %  | 4   |
| Grain | Pilzneński       | 2 kg (40%)   | 80 %  | 4   |
| Grain | CaraWheat        | 0.2 kg (4%)  | 80 %  | 120 |
| Grain | Zakwaszający     | 0.2 kg (4%)  | 80 %  | 3   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 20 g   | 60 min | 7.1 %      |

## Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory |
|------------------------|-------|--------|---------|------------|
| WLP351 Bavarian Weizen | Wheat | Liquid | 1000 ml | Whitelabs  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |                               |       |      |     |
|-------|-------------------------------|-------|------|-----|
| Other | Łuska ryżowa<br>sterylizowana | 100 g | Mash | --- |
|-------|-------------------------------|-------|------|-----|