

HefeWeizen PK 3

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weizenmalz Best	2 kg (50%)	82 %	4
Grain	Pilsner Malz Best	1 kg (25%)	81 %	3
Grain	Wiener Malz Best	1 kg (25%)	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	20 g	60 min	5 %
Aroma (end of boil)	Tettnang	20 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
3068	Wheat	Liquid	9.53 ml	Wyeast Labs