

hefeweizen vol 1.1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **50C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **28.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.082 kg (64.8%)	85 %	4
Grain	Weyermann - Pilsner Malt	2.22 kg (35.2%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	45 g	60 min	3.75 %

Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 3068	Wheat	Liquid	125 ml	wyeast