

# HEFFE-WEIZEN

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **10**
- SRM **5.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **29.4 liter(s)** of **76C** water or to achieve **49.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount     | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Briess - Pale Ale Malt      | 4 kg (40%) | 80 %  | 7   |
| Grain | Strzegom Pszeniczny         | 5 kg (50%) | 81 %  | 6   |
| Grain | Strzegom Monachijski typ II | 1 kg (10%) | 79 %  | 22  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 70 g   | 50 min | 2.8 %      |

## Yeasts

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