

Heffe-Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **5.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.2 liter(s)**
- Total mash volume **41.4 liter(s)**

Steps

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

Mash step by step

- Heat up **32.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **27.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (32.6%) | 85 % | 4 |
| Grain | Weyermann pszeniczny jasny | 6 kg (65.2%) | 85 % | 6 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (2.2%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Perle | 40 g | 60 min | 7.5 % |
| Aroma (end of boil) | Cascade | 40 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|--------|--------|------------|
| fm 41 | Wheat | Liquid | 400 ml | Mauribrew |