

## independence hefe-wiezen 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **14.2**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

### Fermentables

| Type        | Name                            | Amount          | Yield | EBC  |
|-------------|---------------------------------|-----------------|-------|------|
| Grain       | BESTMALZ - Best Wheat Malt Dark | 2.8 kg (50.5%)  | 82 %  | 18   |
| Grain       | Viking Munich Malt              | 2.5 kg (45.1%)  | 78 %  | 18   |
| Grain       | Wheat Crystal Malt              | 0.1 kg (1.8%)   | 72 %  | 190  |
| Grain       | wyermann carafa special II      | 0.072 kg (1.3%) | 70 %  | 1200 |
| Dry Extract | Strzegom Bursztynowy            | 0.07 kg (1.3%)  | 70 %  | 49   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Tettnang | 20 g   | 60 min | 3.8 %      |
| Boil                | Tettnang | 22 g   | 30 min | 3.8 %      |
| Aroma (end of boil) | Tettnang | 5 g    | 0 min  | 3.8 %      |

### Yeasts

| Name                          | Type | Form   | Amount | Laboratory  |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - Weihenstephan Weizen | Ale  | Liquid | 150 ml | Wyeast Labs |

### Extras

| Type | Name       | Amount | Use for | Time   |
|------|------------|--------|---------|--------|
| Herb | Irish Moss | 5 g    | Boil    | 12 min |

### Notes

- 17.5l water set up  
15 min 50-52C  
70 min at 65-67C  
15 min at 72C  
mashed-out to 78C,

7l water bedded for for filtering  
sparged with 12l of water  
12 BRIX (11,5 blg) before boiling, total setup = 29.5l  
13 BRIX (12.5 blg) after boiling, 21 L set up for fermentation.  
7 BRIX (6.5 blg) after 10 days (4% vol.)  
carbonation: 2.8 (170g dry amber extract + 34g sugar) 19.5l bottled.  
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