

#15 Hefeweizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.31 kg (43.5%) | 80 % | 5 |
| Grain | Pszeniczny | 3 kg (56.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil | lunga | 10.41 g | 90 min | 11 % |
| Boil | Lublin (Lubelski) | 20.84 g | 45 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|-----------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 208.34 ml | Fermentum Mobile |