

## 7# hefe

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **44 C**, Time **10 min**
- Temp **51 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	2 kg (40%)	81 %	4
Grain	Viking Wheat Malt	3 kg (60%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew