

# AB Hefeweizen

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **8**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.3 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.7 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1.5 kg (58.1%)	85 %	5
Grain	Weyermann - Pilsner Malt	0.96 kg (37.2%)	81 %	5
Grain	Carahell	0.12 kg (4.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	6 g	70 min	3.4 %
Boil	Hallertau Spalt Select	6 g	30 min	3.4 %
Boil	Hallertau Spalt Select	6 g	5 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew WB-06	Wheat	Dry	6.9 g	Safbrew
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## Notes

- Fermentation: 7-10 days in 18-20C,  
Second fermentation is not required.  
Bottle with glucose 170g per 20l of beer.  
Time for carbonation: two weeks.

This batch was my second and it was one of my best beers that I've made. It had pretty amazing head, it was tasting great. Unfortunately, I wasn't controlling the temperature, but still - it was great.

*Dec 7, 2020, 3:39 PM*