

# American Hefeweizen

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- Gravity **13.2 BLG**
- ABV ---
- IBU **21**
- SRM **8.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsneński       | 2.5 kg (47.2%) | 80 %  | 4   |
| Grain | Weyermann - Pszeniczny jasny | 2.5 kg (47.2%) | 80 %  | 6   |
| Grain | Weyermann - Carawheat        | 0.3 kg (5.7%)  | 77 %  | 97  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | USA Mosaic | 10 g   | 30 min | 11.7 %     |
| Boil    | USA Mosaic | 40 g   | 5 min  | 11.7 %     |

## Yeasts

| Name          | Type  | Form  | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safbrew WB-06 | Wheat | Slant | 100 ml | Safbrew    |