

American Hefeweizen I

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **67C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pszeniczny jasny | 1.1 kg (42.3%) | 80 % | 6 |
| Grain | Weyermann - Pale Ale | 1.3 kg (50%) | 80 % | 6 |
| Grain | Płatki pszeniczne błyskawiczne | 0.2 kg (7.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | USA Citra | 5 g | 60 min | 14.2 % |
| Boil | USA Citra | 15 g | 0 min | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------|
| WLP351 - Bavarian Weizen Yeast | Wheat | Liquid | 100 ml | White Labs |