

Hafeweizen 02.2020

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **10**
- SRM **4.1**
- 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 **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.8 kg (55.4%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (39.6%) | 81 % | 4 |
| Grain | Melanoiden Malt | 0.2 kg (4%) | 80 % | 39 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|------|--------|------------|
| Gozdawa Bavarian Wheat 11 | Wheat | Dry | 10 g | Gozdowa |