

hefe #2

- Gravity **16.4 BLG**
- ABV ---
- IBU **15**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **35 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (50%)	81 %	5
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer tradition	20 g	40 min	6.1 %
Boil	hallertauer tradition	10 g	20 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP351 - Bavarian Weizen Yeast	Wheat	Liquid	40 ml	White Labs