

Hefe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **8**
- SRM **5.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **44 C**, Time **130 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **130 min** at **44C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------------------------------------|--------------|----------------|-------|-----|
| Grain | Pszeniczny | 3.9 kg (79.6%) | 85 % | 4 |
| Zacieranie w 44 st. tylko pszeniczny. | | | | |
| Grain | Pilzński | 0.8 kg (16.3%) | 81 % | 4 |
| Grain | Cara Crystal | 0.2 kg (4.1%) | --- % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Hersbrucker | 15 g | 60 min | 3 % |
| Boil | Hersbrucker | 15 g | 30 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale wb-04 | Wheat | Dry | 11 g | --- |