

# Hefe-weizen

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- Gravity **12.5 BLG**
- ABV ---
- IBU **17**
- SRM **6.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (60%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	Strzegom Karmel 30	1 kg (20%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	100 g	10 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - German Wheat	Ale	Liquid	125 ml	Wyeast Labs