

# Hefe Weizen

- Gravity **12.1 BLG**
- ABV ---
- IBU **15**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **49 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **10 min** at **49C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (22.2%)	81 %	4
Grain	Pszeniczny	3.5 kg (77.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	3.6 %
Boil	Saaz (Czech Republic)	10 g	60 min	2.9 %
Boil	Saaz (Czech Republic)	22 g	20 min	2.9 %
Boil	Marynka	10 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	50 ml	Fermentum Mobile