

Hefe-Weizen II

- Gravity **11.9 BLG**
- ABV ---
- IBU **16**
- SRM **5.7**
- 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 **3.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.42 kg (30.1%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1.92 kg (40.7%)	82 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.14 kg (3%)	79 %	155
Grain	Weyermann pszeniczny jasny	1.24 kg (26.3%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	25 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	whirlfloc	1.75 g	Boil	10 min
--------	-----------	--------	------	--------