

# Hefeweizen

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- Gravity **11.9 BLG**
- ABV ---
- IBU **16**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **50 C**, Time **15 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (43.5%)	81 %	4
Grain	Pszeniczny	1.3 kg (56.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	---