

# Hefeweizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.1 kg (62.7%)	81 %	6
Grain	Strzegom Pilzneński	0.8 kg (23.9%)	80 %	4
Grain	Płatki owsiane	0.4 kg (11.9%)	85 %	3
Grain	Monachijski	0.05 kg (1.5%)	80 %	16

## Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Dry	10.5 g	---