

# Hefeweizen

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 %  | 4   |
| Grain | Pszeniczny          | 3 kg (50%) | 85 %  | 4   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 13 g   | 60 min | 12.7 %     |