

# Hefeweizen

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **8**
- SRM **3.6**

## 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 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilsneński viking malt	2.25 kg (50%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2.25 kg (50%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	premiant	10 g	50 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Dry	11.5 g	---