

## Hefeweizen 2.0

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **3.2**
- 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 **90 min**
- Evaporation rate **12 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (62.5%)	85 %	4
Grain	Pilznieński	1.5 kg (37.5%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	60 min	5 %
Boil	Tradition	10 g	15 min	5 %

### Yeasts

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