

## Hefeweizen 2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **9**
- SRM **4.4**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann<br>pszeniczny jasny | 2.5 kg (55.6%) | 80 %  | 6   |
| Grain | Weyermann -<br>Pilsner Malt   | 1.8 kg (40%)   | 81 %  | 5   |
| Grain | Carahell                      | 0.2 kg (4.4%)  | 85 %  | 26  |

### Hops

| Use for | Name                      | Amount | Time   | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt<br>Select | 10 g   | 60 min | 4.2 %      |
| Boil    | Hallertau Spalt<br>Select | 10 g   | 30 min | 4.2 %      |
| Boil    | Hallertau Spalt<br>Select | 10 g   | 5 min  | 4.2 %      |

### Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry  | 10 g   | Safbrew    |