

Hefeweizen #2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **47 C**, Time **0 min**
- Temp **44 C**, Time **10 min**
- Temp **51 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **0 min** at **47C**
- Keep mash **10 min** at **51C**
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.6 kg (37.2%)	81 %	4
Grain	Weyermann - Acidulated Malt	2.5 kg (58.1%)	80 %	6
Grain	Carahell	0.2 kg (4.7%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	75 min	4 %
Boil	Lublin (Lubelski)	10 g	25 min	4 %

Yeasts

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

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 20g chmielu w 5 minucie gotowania
10g chmielu w 55 minucie gotowania
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