

# Hefeweizen 2020

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ Słód Pszeniczny Heidelberg	3.5 kg (70%)	82 %	3
Grain	BESTMALZ Słód Pilzneński	1 kg (20%)	80.5 %	4
Grain	Weyermann Słód Carahell	0.5 kg (10%)	74 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hellertau Hersbrucker	20 g	60 min	4.1 %
Boil	Hellertau Tradition	10 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile