

# HefeWeizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **5.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **34.1 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.9 liter(s)** of strike water to **58.2C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name             | Amount         | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Pszeniczny jasny | 3 kg (57.1%)   | 80 %  | 4   |
| Grain | Pilzneński       | 2 kg (38.1%)   | 80 %  | 4   |
| Grain | CaraWheat        | 0.25 kg (4.8%) | 80 %  | 120 |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 20 g   | 55 min | 6 %        |
| Boil    | Hallertau Tradition | 10 g   | 10 min | 6 %        |

## Yeasts

| Name              | Type  | Form | Amount  | Laboratory |
|-------------------|-------|------|---------|------------|
| Bavarian Wheat 11 | Wheat | Dry  | 10.19 g | Gozdawa    |

## Notes

- Przy 64-66 wsypać pilznenski i carawheat  
*Jan 4, 2018, 9:34 PM*