

hefeweizen#4

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **4.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **45 C**, Time **1 min**
- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **1 min** at **45C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|------|
| Grain | Słód pszeniczny | 3 kg (63.8%) | 82 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (21.3%) | 79 % | 16 |
| Adjunct | Rice Hulls | 0.2 kg (4.3%) | 1 % | 0.01 |
| Grain | Płatki owsiane | 0.5 kg (10.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|---------|------------|
| Whirlpool | Cascade | 15 g | 420 min | 6 % |
| Whirlpool | Mosaic | 15 g | 420 min | 10 % |
| Whirlpool | Citra | 15 g | 420 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry | 11 g | Fermentis |