

## hefeweizen#5

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **5.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **45 C**, Time **1 min**
- Temp **44 C**, Time **90 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **90 min** at **44C**
- Keep mash **1 min** at **45C**
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Słód pszeniczny      | 2.5 kg (45.5%) | 82 %  | 5   |
| Grain   | Monachijski          | 1 kg (18.2%)   | 80 %  | 16  |
| Grain   | Płatki pszeniczne    | 1 kg (18.2%)   | 15 %  | 3   |
| Grain   | Viking Pale Ale malt | 0.5 kg (9.1%)  | 80 %  | 5   |
| Adjunct | Łuska ryżowa         | 0.5 kg (9.1%)  | 1 %   | 0   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 5 min  | 4 %        |
| Boil                | Marynka           | 15 g   | 60 min | 10 %       |

### Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| WB-06 | Wheat | Slant | 400 ml | Fermentis  |