

hefeweizen#8

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	2.5 kg (35.7%)	82 %	5
Grain	Pszenica niesłodowana	2.5 kg (35.7%)	75 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3
Adjunct	Łuska ryżowa	0.5 kg (7.1%)	1 %	0
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	kolendra	24 g	Boil	10 min