

# Hefeweizen

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **9**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.25 kg (50%)	81 %	4
Grain	Pszeniczny	2.25 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	10 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis wb-06	Wheat	Dry	10 g	---