

# Hefeweizen II

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- Gravity **13.6 BLG**
- ABV ---
- IBU **14**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **42 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **15 min** at **42C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3.4 kg (63%)	82 %	5
Grain	Strzegom Pilzneński	2 kg (37%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	25 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 gęstwa	Wheat	Liquid	100 ml	White Labs