

# Hefeweizen II

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- Gravity **12.1 BLG**
- ABV ---
- IBU **15**
- SRM **5.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszeniczny jasny	1.7 kg (56.7%)	80 %	6
Grain	Weyermann - Pilzński	1.3 kg (43.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL Lubelski	15 g	60 min	3.6 %
Boil	PL Lubelski	10 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM40 Pszeniczny Łan	Wheat	Slant	70 ml	Fermentum Mobile