

# Hefeweizen test

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **5.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	2 kg (50%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt Dark	0.8 kg (20%)	82 %	18
Grain	BESTMALZ - Best Pilsen	1.2 kg (30%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	5 g	60 min	17 %
Boil	Hallertauer Taurus	5 g	60 min	14 %
Boil	Lublin (Lubelski)	1 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	0.38 ml	Fermentum Mobile

## Notes

- Light wheat malt, dark wheat malt, Pilsner malt (light barley malt), Munich malt (dark barley malt)

30g 4,5% = 17 IBU

*Oct 19, 2023, 7:41 PM*