

# Hefeweizen9

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **75C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.25 kg (56.8%)	81 %	4
Grain	Pszeniczny	0.8 kg (36.4%)	85 %	4
Grain	Carahell	0.15 kg (6.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	12 g	70 min	4 %
Boil	Lublin (Lubelski)	8 g	30 min	4 %
Boil	Lublin (Lubelski)	5 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	200 ml	Fermentum Mobile