

HEFFE PROSTE VR2

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **15**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **52.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **46 C**, Time **120 min**
- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **25.3 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **120 min** at **46C**
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **35.5 liter(s)** of **76C** water or to achieve **52.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (29.6%)	82 %	4
Grain	Viking Pale Ale malt	0.95 kg (11.2%)	80 %	5
Grain	Pszeniczny	4 kg (47.3%)	75 %	4
Grain	Płatki pszeniczne	1 kg (11.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	60 g	60 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	106.06 ml	Fermentum Mobile