

## independence hefe-wiezen 2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **14.2**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt Dark	2.8 kg (50.5%)	82 %	18
Grain	Viking Munich Malt	2.5 kg (45.1%)	78 %	18
Grain	Wheat Crystal Malt	0.1 kg (1.8%)	72 %	190
Grain	wyermann carafa special II	0.072 kg (1.3%)	70 %	1200
Dry Extract	Strzegom Bursztynowy	0.07 kg (1.3%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	20 g	60 min	3.8 %
Boil	Tettnang	22 g	30 min	3.8 %
Aroma (end of boil)	Tettnang	5 g	0 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Liquid	150 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Herb	Irish Moss	5 g	Boil	12 min

### Notes

- 17.5l water set up  
15 min 50-52C  
70 min at 65-67C  
15 min at 72C  
mashed-out to 78C,

7l water bedded for for filtering  
sparged with 12l of water  
12 BRIX (11,5 blg) before boiling, total setup = 29.5l  
13 BRIX (12.5 blg) after boiling, 21 L set up for fermentation.  
7 BRIX (6.5 blg) after 10 days (4% vol.)  
carbonation: 2.8 (170g dry amber extract + 34g sugar) 19.5l bottled.  
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