

Weizen 13 blg (Hallertau)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **7.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **42 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.4 kg (57.6%)	83 %	5
Grain	Viking Pilsner malt	1 kg (16.9%)	82 %	4
Grain	Viking Munich Malt	0.4 kg (6.8%)	78 %	18
Grain	Viking Vienna Malt	1 kg (16.9%)	79 %	7
Grain	Caraaroma	0.1 kg (1.7%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Hersbrucker DE	25 g	60 min	4.5 %
Boil	Hallertau Hersbrucker DE	15 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	12 g	FERMENTIS

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	200 g	Mash	95 min