

# hefe weizen

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- Gravity **11.9 BLG**
- ABV ---
- IBU **15**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **43 C**, Time **20 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (35.1%)	80 %	5
Grain	Pszeniczny	3 kg (42.1%)	85 %	4
Grain	Pszenica niesłodowana	1 kg (14%)	75 %	3
Grain	zakwaszający	0.125 kg (1.8%)	70 %	7
Grain	Strzegom pszenica prażona	0.5 kg (7%)	70 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	30 g	60 min	5.5 %
Aroma (end of boil)	Mount Hood	20 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Dry	11 g	White Labs

## 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
Flavor	skorka gorzkiej pomaranczy	20 g	Boil	5 min