

## Hafe weizen first stage

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **45 C**, Time **30 min**
- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount          | Yield | EBC |
|---------|----------------------|-----------------|-------|-----|
| Grain   | Strzegom Pilzneński  | 2.5 kg (45.4%)  | 80 %  | 4   |
| Grain   | Pszeniczny           | 2.5 kg (45.4%)  | 85 %  | 4   |
| Grain   | Weyermann - Carapils | 0.3 kg (5.5%)   | 78 %  | 4   |
| Grain   | Płatki pszeniczne    | 0.2 kg (3.6%)   | 85 %  | 3   |
| Adjunct | Gips                 | 0.004 kg (0.1%) | --- % | --- |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 30 min | 9.2 %      |

### Yeasts

| Name            | Type  | Form | Amount | Laboratory |
|-----------------|-------|------|--------|------------|
| Fermentis wb-06 | Wheat | Dry  | 11.5 g | ---        |