

## #10 Hefe-Weizen

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.9**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.9 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.2 kg (42.9%)	82 %	4
Grain	Viking Wheat Malt	1.6 kg (57.1%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh	20 g	60 min	4.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile

### Notes

- Zakwaszanie zacieru po przerwie ferulikowej!  
*Sep 21, 2021, 9:30 PM*