

#32 Hefeweizen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **78C**
- Keep mash **15 min** at **100C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pszeniczny	2.3 kg (51.1%)	83 %	3
Grain	Słodownia Strzegom - pilznieński	1.8 kg (40%)	80 %	3
Grain	Weyermann - Carahell	0.4 kg (8.9%)	75 %	24

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 - Gwoździe i banany	Ale	Liquid	1000 ml	Fermentum Mobile