

## #35 - Hefe-Weizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **3.9**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

### Mash step by step

- Heat up **22.6 liter(s)** of strike water to **48.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (46.6%)	80 %	4
Grain	Strzegom Pszeniczny	2.7 kg (46.6%)	81 %	6
Grain	zakwaszający	0.4 kg (6.9%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Aurora	20 g	60 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
B49	Wheat	Dry	11 g	Bulldog

### Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	70 g	Mash	60 min