

American Hefeweizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **46 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 1.7 kg (40.5%) | 81 % | 3.5 |
| Grain | Pszeniczny | 2.5 kg (59.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | Sorachi Ace | 20 g | 10 min | 10 % |
| Whirlpool | Motueka | 40 g | 20 min | 7 % |
| Whirlpool | Amarillo | 20 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - Weihenstephan Weizen | Ale | Liquid | 125 ml | Wyeast Labs |