

# American Hefeweizen I

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **67C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszeniczny jasny	1.1 kg (42.3%)	80 %	6
Grain	Weyermann - Pale Ale	1.3 kg (50%)	80 %	6
Grain	Płatki pszeniczne błyskawiczne	0.2 kg (7.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Citra	5 g	60 min	14.2 %
Boil	USA Citra	15 g	0 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP351 - Bavarian Weizen Yeast	Wheat	Liquid	100 ml	White Labs