

# BA HAFEWEIZEN 13\* BLG

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **8**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (58.1%)	80 %	6
Grain	Weyermann - Pilsner Malt	1.6 kg (37.2%)	81 %	5
Grain	Carahell	0.2 kg (4.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	10 g	70 min	3.4 %
Boil	Hallertau Spalt Select	10 g	30 min	3.4 %
Boil	Hallertau Spalt Select	10 g	5 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew
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## Notes

- Gotowanie 80min  
Burzliwa 18°C--20°C 7-10 dni  
Cicha brak  
Butelkowanie 130g na 20L  
Leżakowanie I 22°C 4 dni  
Leżakowanie II 15°C ok. 1,5 tyg.  
*Oct 27, 2020, 11:32 AM*