

# Hefe bieda

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **14**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **51 C**, Time **30 min**
- Temp **71 C**, Time **60 min**
- Temp **79 C**, Time **15 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **30 min** at **51C**
- Keep mash **60 min** at **71C**
- Keep mash **15 min** at **79C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.25 kg (46.3%)	80 %	5
Grain	Pszeniczny	1.25 kg (46.3%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	10 g	60 min	4.5 %
Boil	Hallertau	10 g	15 min	4.5 %
Aroma (end of boil)	Hallertau	5 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	5.75 g	Safbrew