

Hefe-weizen

- Gravity **10.7 BLG**
- ABV ---
- IBU **26**
- SRM **5.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **43 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.6 kg (55.3%)	85 %	4
Grain	Briess - Pilsen Malt	1.7 kg (36.2%)	80.5 %	2
Grain	Weyermann - Carawheat	0.1 kg (2.1%)	77 %	97
Grain	Carahell	0.15 kg (3.2%)	77 %	26
Grain	Strzegom Monachijski typ II	0.15 kg (3.2%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	55 min	7 %
Boil	bramling cross	20 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew