

# hefe-Weizen

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **9**
- SRM **5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.2 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **42 C**, Time **25 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **25 min** at **42C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny                 | 1.9 kg (50.7%) | 85 %  | 4   |
| Grain | Wędzony bukiem Viking Malt | 1.6 kg (42.7%) | 82 %  | 10  |
| Grain | Acidulated BESTMALZ        | 0.05 kg (1.3%) | 76 %  | 5   |
| Grain | Melanoiden Malt            | 0.2 kg (5.3%)  | 80 %  | 39  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 5 min  | 4 %        |