

# Hefe-weizen (weizen I)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **5.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 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 **50 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (37%)	80 %	4
Grain	Pszeniczny	1.2 kg (44.4%)	85 %	4
Grain	Carahell	0.5 kg (18.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	100 g	Mash	1 min

## Notes

- Łuskę zalać litrem wrzątku i dorzucić na wygrzew.  
*Jun 26, 2018, 12:09 AM*