

# Hefeweizen#1

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **5.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.4 kg (26.2%)	82 %	4
Grain	Strzegom Wiedeński	1 kg (18.7%)	79 %	10
Grain	Strzegom Pszeniczny	2.2 kg (41.1%)	81 %	6
Grain	Słód Chateau Biscuit	0.25 kg (4.7%)	77 %	50
Grain	Płatki owsiane błyskawiczne	0.5 kg (9.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	50 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale W-68	Ale	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	160 g	Mash	0 min