

Hefeweizen

- Gravity **11.9 BLG**
- ABV ---
- IBU **16**
- SRM **3.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **50 C**, Time **15 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (43.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1.3 kg (56.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 7 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 500 ml | --- |