

# Hefeweizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

## Steps

- Temp **40 C**, Time **30 min**
- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz                  | 2.5 kg (66.7%) | 82 %  | 5   |
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 1 kg (26.7%)   | 80 %  | 4   |
| Grain | Płatki pszeniczne                         | 0.25 kg (6.7%) | 60 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 35 g   | 60 min | 4 %        |

## Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory       |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |