

# hefeweizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **5.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **45 C**, Time **1 min**
- Temp **42 C**, Time **120 min**
- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **120 min** at **42C**
- Keep mash **1 min** at **45C**
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	2 kg (66.7%)	82 %	5
Grain	Strzegom Monachijski typ I	1 kg (33.3%)	79 %	16
Adjunct	Rice Hulls	0 kg	10 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	8 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
starter 24l 10blg	Wheat	Liquid	800 ml	Fermentum Mobile
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile