

hefeweizen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **5**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **63.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1.6 kg (50%)	85 %	5
Grain	Weyermann - Pilsner Malt	1.5 kg (46.9%)	81 %	5
Grain	Carahell	0.1 kg (3.1%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	55 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	8 g	Fermentis