

# Hefeweizen

- Gravity **13.8 BLG**
- ABV ---
- IBU **35**
- SRM **8.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (60%)	82 %	5
Grain	Carahell	0.5 kg (10%)	77 %	26
Grain	Biscuit Malt	0.5 kg (10%)	79 %	45
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10.5 %
Boil	Lublin (Lubelski)	25 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	Fermentis