

# Hefeweizen

- Gravity **12.1 BLG**
- ABV ---
- IBU **10**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3.5 kg (66%)   | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 1.6 kg (30.2%) | 80 %  | 4   |
| Grain | Weyermann - Carared | 0.2 kg (3.8%)  | 75 %  | 45  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 10 min | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 12 g   | Safbrew    |

## Extras

| Type   | Name         | Amount | Use for | Time  |
|--------|--------------|--------|---------|-------|
| Fining | łuska ryżowa | 100 g  | Mash    | 1 min |

## Notes

- Zacieranie Dekokcyjne:  
42°C 20'  
52°C 15'  
62°C 1/3 dekokt  
62°C 30'  
74°C 30'  
100°C 15'  
74°C 20'  
*Apr 24, 2017, 10:58 PM*