

# Hefeweizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **45 C**, Time **70 min**
- Temp **55 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **70 min** at **45C**
- Keep mash **20 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **73C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (62.5%)	81 %	6
Grain	Strzegom Pilzneński	1.5 kg (31.3%)	80 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (6.3%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.4 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
moje	Ale	Slant	200 ml	1