

HefeWeizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **5.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **34.1 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.9 liter(s)** of strike water to **58.2C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Pszeniczny jasny | 3 kg (57.1%) | 80 % | 4 |
| Grain | Pilzneński | 2 kg (38.1%) | 80 % | 4 |
| Grain | CaraWheat | 0.25 kg (4.8%) | 80 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 20 g | 55 min | 6 % |
| Boil | Hallertau Tradition | 10 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|------|---------|------------|
| Bavarian Wheat 11 | Wheat | Dry | 10.19 g | Gozdawa |

Notes

- Przy 64-66 wsypać pilznenski i carawheat
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