

# Hefeweizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Malt<br>Pilznieński | 1.6 kg (44.4%) | 82 %  | 4   |
| Grain | Vikin Malt<br>Pszeniczny   | 1.5 kg (41.7%) | 80 %  | 5   |
| Grain | Płatki żytnie              | 0.5 kg (13.9%) | 85 %  | 3   |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Lubelski 2016 | 10 g   | 60 min | 4 %        |
| Boil    | Zeus 2016     | 7 g    | 60 min | 14.4 %     |

## Yeasts

| Name                                   | Type  | Form  | Amount | Laboratory |
|--|-------|-------|--------|------------|
| Lallemand Munich<br>Classic Wheat Beer | Wheat | Slant | 150 ml | ---        |