

# HefeWeizen

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **5.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **45 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **23.2 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3.5 kg (60.3%)	80 %	6
Grain	Pilzneński	2 kg (34.5%)	81 %	4
Grain	Carahell	0.3 kg (5.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt Select	15 g	60 min	4.6 %
Boil	Tettnang	15 g	60 min	3.6 %
Boil	Spalt Select	15 g	10 min	4.6 %
Boil	Tettnang	15 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile