

# Hefeweizen I

- Gravity **12.1 BLG**
- ABV ---
- IBU **15**
- SRM **5.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszenciczny jasny	1.4 kg (50%)	80 %	6
Grain	Weyermann - Pilzneński	1.2 kg (42.9%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (7.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL Lubelski	15 g	60 min	3.6 %
Boil	PL Lubelski	10 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM40 Pszenciczny Łan	Wheat	Liquid	100 ml	Fermentum Mobile

## Notes

- Przerwa ferulikowa - tylko słód pszenciczny.

*Jan 29, 2017, 8:17 PM*