

# HefeWeizen III

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **5.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **30 C**, Time **62 min**
- Temp **30 C**, Time **72 min**
- Temp **1 C**, Time **78 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **-2.2C**
- Add grains
- Keep mash **78 min** at **1C**
- Keep mash **62 min** at **30C**
- Keep mash **72 min** at **30C**
- Keep mash **15 min** at **44C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2.5 kg (61%)   | 80 %  | 6   |
| Grain | Żytni                      | 0.1 kg (2.4%)  | 85 %  | 8   |
| Grain | Weyermann - Pilsner Malt   | 1.5 kg (36.6%) | 81 %  | 5   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |

## Yeasts

| Name                           | Type  | Form   | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------|
| WLP351 - Bavarian Weizen Yeast | Wheat | Liquid | 330 ml | White Labs |