

# hefeweizen vol 1.0

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **8**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **60 min** at **68C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.9 kg (54.9%)	85 %	4
Grain	Weyermann - Pilsner Malt	3.2 kg (45.1%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	30 g	60 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 3068	Wheat	Liquid	125 ml	wyeast

## Notes

- warzenie 11-01-2018  
*Jan 20, 2018, 12:12 AM*