

#021 Hefeweizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **4**
- 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 **65 min**
- Evaporation rate **7.5 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.7 kg (51.5%)	81 %	6
Grain	Weyermann - Pale Ale Malt	1.4 kg (42.4%)	85 %	7
Sugar	cukier	0.2 kg (6.1%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	15 g	60 min	4.1 %
Boil	Hallertau Spalt Select	10 g	10 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Slant	400 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	100 g	Mash	95 min

Notes

- przerwa ferulikowa 44 st. C - tylko słód pszeniczny
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