

## #46 Hefeweizen

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **3.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **79 C**, Time **10 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **79C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	3 kg (54.5%)	85 %	4
Grain	Pilznieński	2.5 kg (45.5%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	15 g	60 min	6.8 %
Whirlpool	Huell Melon	15 g	30 min	6.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew