

AB Hefeweizen

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **8**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.3 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 1.5 kg (58.1%) | 85 % | 5 |
| Grain | Weyermann - Pilsner Malt | 0.96 kg (37.2%) | 81 % | 5 |
| Grain | Carahell | 0.12 kg (4.7%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 6 g | 70 min | 3.4 % |
| Boil | Hallertau Spalt Select | 6 g | 30 min | 3.4 % |
| Boil | Hallertau Spalt Select | 6 g | 5 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------|-------|-----|-------|---------|
| Safbrew WB-06 | Wheat | Dry | 6.9 g | Safbrew |
|---------------|-------|-----|-------|---------|

Notes

- Fermentation: 7-10 days in 18-20C,
Second fermentation is not required.
Bottle with glucose 170g per 20l of beer.
Time for carbonation: two weeks.

This batch was my second and it was one of my best beers that I've made. It had pretty amazing head, it was tasting great. Unfortunately, I wasn't controlling the temperature, but still - it was great.
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