

HAFE-WEIZEN 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **5.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **59.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **35.4 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 7 kg (58.3%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 4.5 kg (37.5%) | 82 % | 4 |
| Grain | Viking Karmelowy Pszeniczny | 0.5 kg (4.2%) | 70 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 70 min | 10.5 % |
| Aroma (end of boil) | lunga | 20 g | 10 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|------|--------|------------|
| fermentis wb-06 | Wheat | Dry | 34 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------|------|------|--------|
| Spice | kolendra | 10 g | Boil | 10 min |
|-------|----------|------|------|--------|