

Hafe weizen first stage

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (45.4%)	80 %	4
Grain	Pszeniczny	2.5 kg (45.4%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (5.5%)	78 %	4
Grain	Płatki pszeniczne	0.2 kg (3.6%)	85 %	3
Adjunct	Gips	0.004 kg (0.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	9.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis wb-06	Wheat	Dry	11.5 g	---