

Hafe-Weizen Franziskaner

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **12**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.7 kg (63.8%)	82 %	5
Grain	Weyermann - Acidulated Malt	0.05 kg (1.2%)	80 %	6
Grain	Aromatic Malt	0.09 kg (2.1%)	78 %	51
Grain	Bestmalz Carmel Pils	1 kg (23.6%)	75 %	5
Grain	łuska orkiszowa	0.39 kg (9.2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	25 g	60 min	3 %
Boil	Hallertau Spalt Select	6 g	15 min	3.4 %
Boil	Perle	6 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Wheat 3638	Wheat	Liquid	1 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	head improver	50 g	Secondary	---