

# Hefe #1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (51%)	80 %	6
Grain	Pilzneński	2 kg (40.8%)	81 %	4
Grain	Carahell	0.4 kg (8.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	35 min	4.5 %
Boil	East Kent Goldings	5 g	60 min	5.1 %
Aroma (end of boil)	Marynka	10 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis SafAle™ WB-06	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min