

# hefe hefe

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **37 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (40%)	80 %	4
Grain	Pszeniczny	6 kg (60%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	60 min	10 %
Aroma (end of boil)	Citra	10 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentum mobile	Wheat	Liquid	30 ml	---