

Hefe-weizen

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **13**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.25 kg (50%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	1.25 kg (50%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	15 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	wit c	2 g	Bottling	---