

## Hefe-Weizen #2

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- Gravity **13 BLG**
- ABV ---
- IBU **11**
- SRM **4.9**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **45 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **17.9 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom pszeniczny | 3.5 kg (63.6%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 2 kg (36.4%)   | 80 %  | 4   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 90 g   | 10 min | 3.4 %      |

### Yeasts

| Name                          | Type | Form   | Amount | Laboratory  |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - Weihenstephan Weizen | Ale  | Liquid | 125 ml | Wyeast Labs |