

Hefe-Weizen

- Gravity **12 BLG**
- ABV ---
- IBU **13**
- SRM **6.7**
- 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 **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **75C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom pszeniczny | 2.2 kg (52.4%) | 90 % | 6 |
| Grain | Strzegom Pilzneński | 1.5 kg (35.7%) | 90 % | 4 |
| Grain | Weyermann - Carabelge | 0.5 kg (11.9%) | 30 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Perle | 10 g | 70 min | 7 % |
| Boil | Perle | 5 g | 30 min | 7 % |
| Boil | Hallertau | 10 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|------|--------|------------|
| Gozdawa Bavarian Wheat | Wheat | Dry | 12 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|------|
| Water Agent | Chlorek sodu | 10 g | Mash | --- |