

# Hefe-Weizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **46 C**, Time **20 min**
- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **49.3C**
- Add grains
- Keep mash **20 min** at **46C**
- Keep mash **60 min** at **66C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (44.4%)	82 %	4
Grain	Viking Wheat Malt	2.5 kg (55.6%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	30 g	40 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	10 ml	Fermentum Mobile