

Hefe-Weizen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **1**
- SRM **36**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **600 liter(s)**
- Trub loss **0 %**
- Size with trub loss **600 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **655.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **465 liter(s)**
- Total mash volume **620 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **465 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **345.2 liter(s)** of **76C** water or to achieve **655.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	63.5 kg (41%)	81 %	4
Grain	Strzegom Monachijski typ I	23.25 kg (15%)	79 %	16
Grain	Słód owsiany Fawcett	23.25 kg (15%)	61 %	5
Grain	Płatki owsiane	15.5 kg (10%)	60 %	3
Grain	Special B Castle	15.5 kg (10%)	65.2 %	380
Grain	Weyermann - Chocolate Wheat	14 kg (9%)	74 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Weißenstephan Weizen	Wheat	Liquid	400 ml	Wyeast Labs
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