

HefeWaizen

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **19**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **67 C**, Time **20 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **67C**
- Keep mash **1 min** at **75C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (43.9%)	85 %	4
Grain	Strzegom Pilzneński	2.2 kg (38.6%)	80 %	4
Grain	Carabelge	0.4 kg (7%)	80 %	30
Adjunct	Płatki owsiane	0.6 kg (10.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	hallertauer taurus	15 g	15 min	14 %
Aroma (end of boil)	Equinox	25 g	0 min	13.1 %
Dry Hop	Equinox	25 g	7 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
danstar munich	Wheat	Dry	11 g	---