

## Hefewaizen wb-06

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (43.3%)	80 %	5
Grain	Pszeniczny	3 kg (50%)	85 %	4
Grain	Strzegom Bursztynowy	0.4 kg (6.7%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wb-06	Wheat	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka słodkiej pomarańczy	40 g	Boil	15 min