

# Hefeweizen 1.0

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (40%)	81 %	4
Grain	Pszeniczny	1.5 kg (60%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	5 g	45 min	8 %
Boil	Cascade PL	5 g	15 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	5 g	Safbrew