

# Hefeweizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **44 C**, Time **60 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **46.7C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale viking malt	3 kg (50%)	80 %	6
Grain	Słód pszeniczny Bestmalz	3 kg (50%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	40 ml	Fermentum Mobile