

Hefeweizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **1 min**
- Temp **72 C**, Time **10 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **1 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Keep mash **15 min** at **100C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.5 kg (59.8%)	82 %	5
Grain	Strzegom Pilzneński	2 kg (34.2%)	80 %	4
Grain	Strzegom Karmel 150	0.35 kg (6%)	75 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Slant	200 ml	---

Notes

- zacieranie dekacyjne jedno, 63 C od jąc 1/3 zacieru gęstego, podgrzać do 72 C na 10 minut następnie

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

gotować przez 20 minut, wlać do zacieru głównego temperatura powinna usytuować się w granicy 72 C
zostawić na 20 minut.

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