

# 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 **BREWNES.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.

*Nov 8, 2018, 3:06 PM*