

# Hefeweizen

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **3**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **8 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **8 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.25 kg (50%)	81 %	4
Grain	Pszeniczny	2.25 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	10 g	10 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	10 g	---