

# Heffe-Weizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **5.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.2 liter(s)**
- Total mash volume **41.4 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **32.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **27.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (32.6%)	85 %	4
Grain	Weyermann pszeniczny jasny	6 kg (65.2%)	85 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (2.2%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	7.5 %
Aroma (end of boil)	Cascade	40 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm 41	Wheat	Liquid	400 ml	Mauribrew