

# New Wave Hefeweizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **63 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (17.2%)	80 %	5
Grain	Pszeniczny	1.5 kg (51.7%)	85 %	4
Grain	Płatki owsiane	0.4 kg (13.8%)	85 %	3
Grain	Strzegom Wiedeński	0.5 kg (17.2%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	5 g	60 min	10 %
Aroma (end of boil)	Marynka	10 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile