

# Niemiecka Pszenica / HEFEWEIZEN

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **3.4**
- Style **Weizen/Weissbier**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.12 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **49C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (55.6%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	70 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew