

## #08 Hefe-Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **4.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.77 kg (50.4%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 2.73 kg (49.6%) | 80 %  | 4   |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 30 g   | 45 min | 5.5 %      |

### Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry  | 10 g   | Mangrove Jack's |