hefe-Weizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **9**
- SRM **5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.2 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **42 C**, Time **25 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **25 min** at **42C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.9 kg *(50.7%)*	85 %	4
Grain	Wędzony bukiem Viking Malt	1.6 kg *(42.7%)*	82 %	10
Grain	Acidulated BESTMALZ	0.05 kg *(1.3%)*	76 %	5
Grain	Melanoiden Malt	0.2 kg *(5.3%)*	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.