

#021 Hefeweizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **7.5 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 1.7 kg (51.5%) | 81 % | 6 |
| Grain | Weyermann - Pale Ale Malt | 1.4 kg (42.4%) | 85 % | 7 |
| Sugar | cukier | 0.2 kg (6.1%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 15 g | 60 min | 4.1 % |
| Boil | Hallertau Spalt Select | 10 g | 10 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - Weihenstephan Weizen | Ale | Slant | 400 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 100 g | Mash | 95 min |

Notes

- przerwa ferulikowa 44 st. C - tylko słód pszeniczny
Feb 26, 2021, 10:47 AM