

#082 Hefeweizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **4.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.3 liter(s)**

Steps

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

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.3 kg (55.9%)	81 %	6
Grain	Strzegom Pilzneński	2.6 kg (44.1%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	30 g	60 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale W-68	Wheat	Slant	600 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	60 g	Mash	110 min
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min