

#6 Hefeweizen

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **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 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (47.6%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (47.6%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.2 kg (4.8%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 20 g | 50 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11 g | Safbrew |

Notes

- Warka podzielona na pół:
 - 10 litrów bez dodatku (fermentowane w około 18-20 stopniach Celsjusza - wyraźny banan)
 - 10 litrów z dodatkiem około 1 kg pulpy z mango - zblendowana oraz zamrożona, następnie podgrzana i dodana na fermentację cichą na około 2 tygodnie. Słaby smak mango + wylatuje z butelki
- Nov 3, 2018, 11:45 PM*