

9 heff wlp320

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 4 kg (72.7%) | 80 % | 4 |
| Grain | Pilzneński | 1.5 kg (27.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 35 min | 5.3 % |
| Whirlpool | Lublin (Lubelski) | 20 g | 10 min | 5.3 % |
| 70st 10 min | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|-------|--------|--------|------------|
| WLP320 - American Hefeweizen Ale Yeast | Wheat | Liquid | 125 ml | White Labs |