

# American Hefeweizen wer. na 4 przerwy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **3.9**
- 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **50C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (40%)   | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 2.5 kg (50%) | 83 %  | 5   |
| Grain | Platki owsiane      | 0.5 kg (10%) | 60 %  | 3   |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Lublin (Lubelski) | 25 g   | 60 min | 4 %        |
| Whirlpool | Citra             | 20 g   | 20 min | 12 %       |
| Whirlpool | lotus             | 20 g   | 20 min | 16.6 %     |

## Yeasts

| Name                          | Type  | Form  | Amount | Laboratory |
|-------------------------------|-------|-------|--------|------------|
| WLP300 - Hefeweizen Ale Yeast | Wheat | Slant | 150 ml | White Labs |