

# DRUGIE PIWO - HEFEWEIZEN

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.5 liter(s)**

## Steps

- Temp **44 C**, Time **45 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **45 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 0.5 kg (21.1%)  | 80 %  | 4   |
| Grain | Strzegom Pszeniczny        | 1.4 kg (59.1%)  | 81 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.35 kg (14.8%) | 79 %  | 16  |
| Grain | Weyermann - Carapils       | 0.12 kg (5.1%)  | 78 %  | 4   |

## Hops

| Use for             | Name                | Amount | Time   | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil                | Hallertau Tradition | 10 g   | 60 min | 5 %        |
| Aroma (end of boil) | Hallertau Tradition | 5 g    | 10 min | 5 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| wb-06 | Ale  | Dry  | 11.5 g | safale     |