

## HAFE-WEIZEN 2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **5.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **59.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Steps

- Temp **44 C**, Time **30 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **36 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **35.4 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	7 kg (58.3%)	83 %	5
Grain	Viking Pilsner malt	4.5 kg (37.5%)	82 %	4
Grain	Viking Karmelowy Pszeniczny	0.5 kg (4.2%)	70 %	100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	70 min	10.5 %
Aroma (end of boil)	lunga	20 g	10 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fermentis wb-06	Wheat	Dry	34 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	10 g	Boil	10 min
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