

Hefe Weizen 12BLG

- Gravity **11.7 BLG**
- ABV ---
- IBU **11**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **24.8 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 weyermann	0.2 kg (4.8%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer mittelfruech	20 g	40 min	4.5 %
Boil	Hallertau Spalt Select	20 g	10 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	---