

# Hefe-Weizen 2021

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **2 %**
- Size with trub loss **71.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **75 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45.4 liter(s)**
- Total mash volume **60.5 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **45.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **44.7 liter(s)** of **76C** water or to achieve **75 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński - Mep©Pilsner	7.56 kg (50%)	81 %	4
Grain	Słód pszeniczny - Mep©Wheat	7.56 kg (50%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	23 g	FERMENTIS