

# Hefe-Weizen

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **11**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **35.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **35.2 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pszeniczny  | 4.5 kg (62.5%) | 85 %  | 4   |
| Grain | Pilzniejszy | 2.5 kg (34.7%) | 81 %  | 4   |
| Grain | Carahell    | 0.2 kg (2.8%)  | 77 %  | 26  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 25 g   | 60 min | 5.5 %      |

## Yeasts

| Name                  | Type  | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry  | 12.5 g | Mauribrew  |

## Notes

- Na podstawie [http://www.wiki.piwo.org/Hefe-Weizen,\\_\"Biela\\_Vrana\"\\_Andrzej\\_Jendrzejski\\_\(Jejski\)](http://www.wiki.piwo.org/Hefe-Weizen,_\)  
May 13, 2017, 1:29 AM