

Hefe-Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (51.7%)	85 %	4
Grain	Pilzneński	2.3 kg (39.7%)	81 %	4
Grain	Monachijski	0.5 kg (8.6%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11.5 g	fermentis