

# Hefe-Weizen

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- Gravity **12.1 BLG**
- ABV ---
- IBU **12**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **42 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **15 min** at **42C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (30.2%)	80 %	4
Grain	Strzegom pszeniczny	3 kg (69.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	60 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	10 g	Mauribrew