

# Hefe-Weizen dekocht

- Gravity **12.9 BLG**
- ABV ---
- IBU **16**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (58.8%)	85 %	4
Grain	Pilzneński	1.3 kg (38.2%)	81 %	4
Grain	Carahell	0.1 kg (2.9%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Slant	1000 ml	Wyeast Labs