

# Hefe-Weizen hb

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **33 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.1 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **48.9C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.9 kg (40.9%)	80 %	4
Grain	Strzegom Pszeniczny	1.3 kg (59.1%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	5 g	25 min	3.4 %
Boil	Perle	5 g	25 min	7 %
Boil	Hallertau Spalt Select	5 g	5 min	3.4 %
Boil	Perle	5 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	10 g	Gozdawa