

Hefe weizen Warka #3

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **50 C**, Time **5 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **5 min** at **50C**
- Keep mash **15 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis