

Hefewaizen No. 1

- Gravity **11.7 BLG**
- ABV ---
- IBU **15**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (43.5%)	80 %	4
Adjunct	Płatki pszeniczne	0.4 kg (8.7%)	90 %	2
Grain	Strzegom pszeniczny	2.2 kg (47.8%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	15 g	45 min	7.5 %
Boil	Kazbek	10 g	10 min	7.5 %

Yeasts

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

Notes

- Przerwa ferulikowa z 2,2kg pszenicznego i 0,5kg pilzneńskiego
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