

# hefeweizen

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount     | Yield | EBC |
|-------|---------------------------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński                   | 2 kg (40%) | 80 %  | 4   |
| Grain | BESTMALZ - Best Heidelberg Wheat Malt | 2 kg (40%) | 82 %  | 3   |
| Grain | Strzegom Pszeniczny                   | 1 kg (20%) | 81 %  | 6   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |

## Yeasts

| Name                  | Type  | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry  | 12.5 g | Mauribrew  |