

# Hefeweizen

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **69C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 1.65 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny | 1.65 kg (50%) | 85 %  | 4   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Tettnang | 22.5 g | 60 min | 4 %        |

## Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale WB-06 | Wheat | Dry  | 15 g   | ---        |