

# HefeWeizen

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **7**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount       | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 3.5 kg (50%) | 80 %  | 4   |
| Grain | Słód pszeniczny<br>Bestmalz               | 3.5 kg (50%) | 82 %  | 5   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 15 g   | 60 min | 5.5 %      |

## Yeasts

| Name                      | Type  | Form   | Amount | Laboratory       |
|---------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i<br>Banany | Wheat | Liquid | 200 ml | Fermentum Mobile |