

# HefeWeizen

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **5.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **34.1 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.9 liter(s)** of strike water to **58.2C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny jasny	3 kg (57.1%)	80 %	4
Grain	Pilzniejszy	2 kg (38.1%)	80 %	4
Grain	CaraWheat	0.25 kg (4.8%)	80 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	55 min	6 %
Boil	Hallertau Tradition	10 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Wheat 11	Wheat	Dry	10.19 g	Gozdawa

## Notes

- Przy 64-66 wsypać pilznenski i carawheat  
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