

## hefeweizen#5

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **5.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **45 C**, Time **1 min**
- Temp **44 C**, Time **90 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **90 min** at **44C**
- Keep mash **1 min** at **45C**
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	2.5 kg (45.5%)	82 %	5
Grain	Monachijski	1 kg (18.2%)	80 %	16
Grain	Płatki pszeniczne	1 kg (18.2%)	15 %	3
Grain	Viking Pale Ale malt	0.5 kg (9.1%)	80 %	5
Adjunct	Łuska ryżowa	0.5 kg (9.1%)	1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	4 %
Boil	Marynka	15 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Slant	400 ml	Fermentis