

Hefeweizen

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **11**
- SRM **4.5**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (46.8%)	80 %	4
Grain	Strzegom Pszeniczny	2.2 kg (46.8%)	81 %	6
Grain	Carahell	0.3 kg (6.4%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	200 g	Mash	---