

# Hefeweizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilznieński	1.6 kg (44.4%)	82 %	4
Grain	Vikin Malt Pszeniczny	1.5 kg (41.7%)	80 %	5
Grain	Płatki żytnie	0.5 kg (13.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski 2016	10 g	60 min	4 %
Boil	Zeus 2016	7 g	60 min	14.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Munich Classic Wheat Beer	Wheat	Slant	150 ml	---