

hefeweizen_biab#2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **45 C**, Time **1 min**
- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **1 min** at **45C**
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	2 kg (53.3%)	82 %	5
Grain	Strzegom Pilzneński	1 kg (26.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (13.3%)	79 %	16
Grain	Płatki owsiane	0.25 kg (6.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Whirlpool	Marynka	10 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Spice	erytrytol	130 g	Bottling	---
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