

Hefeweizen Cara (To) Hell

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **6.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **48.2C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg Wheat Malt	2 kg (57.1%)	82 %	3
Grain	BESTMALZ - Best Pilsen	0.5 kg (14.3%)	80.5 %	4
Grain	Weyermann® - CaraHell®	1 kg (28.6%)	74 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hellertau Hersbrucker	20 g	50 min	3 %
Aroma (end of boil)	Hellertau Hersbrucker	20 g	10 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	15 ml	Fermentum Mobile