

HefeWeizen III

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **5.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **30 C**, Time **62 min**
- Temp **30 C**, Time **72 min**
- Temp **1 C**, Time **78 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **-2.2C**
- Add grains
- Keep mash **78 min** at **1C**
- Keep mash **62 min** at **30C**
- Keep mash **72 min** at **30C**
- Keep mash **15 min** at **44C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2.5 kg (61%) | 80 % | 6 |
| Grain | Żytni | 0.1 kg (2.4%) | 85 % | 8 |
| Grain | Weyermann - Pilsner Malt | 1.5 kg (36.6%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|--------|--------|------------|
| WLP351 - Bavarian Weizen Yeast | Wheat | Liquid | 330 ml | White Labs |