

HefeWeizen PK

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.4**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weizenmalz Best	2.23 kg (65%)	82 %	4
Grain	Pilsner Malz Best	1 kg (29.2%)	81 %	3
Grain	Wiener Malz Best	0.2 kg (5.8%)	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfrüh	20 g	60 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
3068	Wheat	Liquid	9.53 ml	Wyeast Labs

Notes

- Fermentacja 20-22°C
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