

# TempHefe2G

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **18 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 **12 liter(s)** of strike water to **50C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	3 kg (50%)	82 %	4
Grain	Munich Malt	1 kg (16.7%)	80 %	18
Grain	BESTMALZ - Bestt Pale Ale	2 kg (33.3%)	80.5 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	40 min	4.5 %
Dry Hop	Saaz (Czech Republic)	20 g	2 day(s)	4.5 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bulldog B49 Bavarian Wheat (606)	Wheat	Dry	50 g	Bulldog

## Notes

- First mash with the use of only wheat malt. Then after the ferule break, increase temperature to 64 and add the rest of the malt.  
*Jan 26, 2018, 11:44 AM*