

## Hefeweizen II

- Gravity **12.1 BLG**
- ABV ---
- IBU **15**
- SRM **5.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **45 C**, Time **20 min**
- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount         | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Weyermann -<br>Pszeniczny jasny | 1.7 kg (56.7%) | 80 %  | 6   |
| Grain | Weyermann -<br>Pilzneński       | 1.3 kg (43.3%) | 80 %  | 4   |

### Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | PL Lubelski | 15 g   | 60 min | 3.6 %      |
| Boil    | PL Lubelski | 10 g   | 5 min  | 3.6 %      |

### Yeasts

| Name                | Type  | Form  | Amount | Laboratory       |
|---------------------|-------|-------|--------|------------------|
| FM40 Pszeniczny Łan | Wheat | Slant | 70 ml  | Fermentum Mobile |