

Hefe-weizen 50L

Weissbier

Recipe by **Lebedev Andrey**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume
50 L	2 L	90 mins	75%	22.65 L
OG	FG	IBU	Colour	Sparge Volume
1.050	1.011	12.0	9.2	42.65 L

Mash and Sparge volumes calculated using the "Grainfather (220V) - Bluetooth Controller" profile.

Fermentables

	Amount	Usage	PPG	EBC
Pilsner (Weyermann)	7.00 kg (64%)	Mash	37.8	3.3
Wheat Malt, Pale (Weyermann)	2.00 kg (18%)	Mash	37.8	3.8
Carahell (Weyermann)	1.00 kg (9%)	Mash	34.8	24.9
Munich I (Weyermann)	1.00 kg (9%)	Mash	37.8	14.8

Mash Steps

	Temp	Time
Mash Step 0	55 °C	20 min
Mash 1	65 °C	60 min
Mash 2	75 °C	10 min
Mash Out	78 °C	5 min

Hops

	Amount	Type	Usage	Time	AA
Saaz, Czech (IBU: 4.6)	25.00 g (17%)	Pellet	Boil	60 min	3.8
Saaz, Czech (IBU: 4.6)	50.00 g (33%)	Pellet	Boil	15 min	3.8
Saaz, Czech (IBU: 2.8)	75.00 g (50%)	Pellet	Boil	5 min	3.8

Yeast

	Amount	Attenuation
Mangrove Jack's Belgian Wit M21	2 packets	72.5 %

Extras

	Amount	Usage	Time
Deltafloc	1 each	Boil	5 min
Honey	1 kg	Secondary	8 days

Fermentation Steps

	Temp	Time
Fermentation 1	20 °C	10 days

Notes