

# Heffe 70/30

Weizen/Weissbier


**Type:** All Grain  
**Batch Size:** 5.50 gal  
**Boil Size:** 6.23 gal  
**Boil Time:** 60 min  
**Taste Rating(out of 50):** 30.0  
**Taste Notes:**

**Date:** 5/6/2013  
**Brewer:** Cory Ellis  
**Asst Brewer:** FHBS  
**Equipment:** Lord Humongous  
**Brewhouse Efficiency:** 72.00

## Ingredients

Amount	Item	Type	% or IBU
7.00 lb	Wheat - White Malt (Briess) (2.3 SRM)	Grain	68.29 %
3.00 lb	Pilsner (2 Row) Ger (2.0 SRM)	Grain	29.27 %
0.25 lb	Acid Malt (3.0 SRM)	Grain	2.44 %
2.00 oz	Hallertauer Mittelfrueh [3.70 %] (60 min)	Hops	24.2 IBU
1 Pkgs	Weihenstephan Weizen (Wyeast Labs #3068)	Yeast-Wheat	

## Beer Profile

**Est Original Gravity:** 1.051 SG    **Measured Original Gravity:** 1.052 SG  
**Est Final Gravity:** 1.012 SG    **Measured Final Gravity:** 1.012 SG  
**Estimated Alcohol by Vol:** 5.08 %    **Actual Alcohol by Vol:** 5.21 %  
**Bitterness:** 24.2 IBU    **Calories:** 231 cal/pint  
**Est Color:** 4.0 SRM    **Color:** 

## Mash Profile

**Mash Name:** BIAB, Light Body    **Total Grain Weight:** 10.25 lb  
**Sarge Water:** 0.49 gal    **Grain Temperature:** 72.0 F  
**Sarge Temperature:** 168.1 F    **TunTemperature:** 72.0 F  
**Adjust Temp for Equipment:** TRUE    **Mash PH:** 5.2 PH

<b>BIAB, Light Body</b>			
Step Time	Name	Description	Step Temp
10 min	Mash Step	Add 27.90 qt of water and heat to 110.0 F over 4 min	110.0 F
40 min	Mash Step	Heat to 147.0 F over 4 min	147.0 F
20 min	Mash Step	Add 0.00 qt of water at 160.0 F	160.0 F
10 min	Mash Step	Heat to 168.0 F over 4 min	168.0 F

**Mash Notes:** Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a light body beer profile.

## Carbonation and Storage

**Carbonation Type:** Corn Sugar      **Volumes of CO<sub>2</sub>:** 2.3  
**Pressure/Weight:** 4.3 oz      **Carbonation Used:** Corn Sugar  
**Keg/Bottling Temperature:** 70.0 F      **Age for:** 30.0 days  
**Storage Temperature:** 65.0 F

## Notes

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