

## #42 Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **13.05 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **77.5 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.3 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **9.4 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.9 kg (64.6%)	85 %	4
Grain	Strzegom Pilzneński	0.9 kg (30.6%)	80 %	4
Grain	Płatki owsiane	0.14 kg (4.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	5 g	50 min	12.9 %
Aroma (end of boil)	lunga PL	5 g	10 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min