

## #43 Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.1 liter(s)**

### Mash information

- Mash efficiency **77.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.9 liter(s)**

### Steps

- Temp **63 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	3.86 kg (64.7%)	85 %	4
Grain	Strzegom Pilzneński	1.83 kg (30.7%)	80 %	4
Grain	Płatki owsiane	0.28 kg (4.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	10 g	50 min	12.9 %
Aroma (end of boil)	lunga PL	15 g	10 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	150 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	8 g	Boil	15 min