

#80 Weizen

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **74.5 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **65 C**, Time **65 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pszoniczny | 1.2 kg (53.3%) | 85 % | 4 |
| Grain | Pilzniejszy | 1 kg (44.4%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.05 kg (2.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 4.5 g | 50 min | 9.5 % |
| Aroma (end of boil) | lunga | 7 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Safbrew WB-06 | Ale | Slant | 120 ml | --- |