

# A'la Primator Weizen

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **5.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt         | 1 kg (20.4%)   | 82 %  | 4   |
| Grain | Weyermann - Pale Wheat Malt | 3 kg (61.2%)   | 85 %  | 5   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%)    | 80 %  | 6   |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (6.1%)  | 81 %  | 53  |
| Grain | Oats, Flaked                | 0.5 kg (10.2%) | 80 %  | 2   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 20 g   | 60 min | 3.5 %      |
| Aroma (end of boil) | Sladek                | 30 g   | 5 min  | 6 %        |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 40 ml  | Fermentum Mobile |