

AUSUS Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsen Castle Malting	0.5 kg (10.9%)	82 %	3.5
Grain	Pale Ale Soufflet	1.8 kg (39.1%)	83 %	6
Grain	Strzegom Pszeniczny	2.3 kg (50%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybillia	18.3 g	50 min	4.3 %
Boil	Cascade	6.7 g	50 min	8.1 %
Whirlpool	Sabro	18.5 g	15 min	14.8 %
Whirlpool	Galaxy	20 g	15 min	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
LallBrew Munich Classic	Wheat	Slant	140 ml	Lallemand