

# GREEN HARVEST

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **3**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1065 liter(s)**
- Total mash volume **1420 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1065 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **1187.5 liter(s)** of **76C** water or to achieve **1897.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	200 kg (56.3%)	85 %	5
Grain	Weyermann - Bohemian Pilsner Malt	150 kg (42.3%)	81 %	4
Grain	Weyermann - Acidulated Malt	5 kg (1.4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	500 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	500 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wb-06	Ale	Dry	1000 g	Fermentis