

## VIII

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- Gravity **11 BLG**
- ABV ---
- IBU **16**
- SRM **6.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **75 C**, Time **10 min**
- Temp **80 C**, Time **10 min**

### Mash step by step

- Heat up **6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **75C**
- Keep mash **10 min** at **80C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	0.5 kg (25%)	80 %	16
Grain	Pilzneński	0.5 kg (25%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (50%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	5 g	30 min	7 %
Aroma (end of boil)	Perle	5 g	50 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	20 ml	White Labs