

# Waizen#1

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- Gravity **14 BLG**
- ABV ---
- IBU **16**
- SRM **6.2**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**
- Temp **100 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Keep mash **15 min** at **100C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.3 kg (66%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	strzegom karmel 30	0.2 kg (4%)	70 %	40
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	60 min	4.5 %
Boil	Hallertau	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Wheat	Wheat	Liquid	125 ml	Wyeast Labs

## Notes

- Zacieranie z dekokcją 1/3 zacieru  
*Jan 3, 2017, 2:01 PM*