

# Washington Weizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pszeniczny  | 2.2 kg (66.7%) | 85 %  | 4   |
| Grain | Pilznieński | 1 kg (30.3%)   | 81 %  | 4   |
| Grain | Monachijski | 0.1 kg (3%)    | 80 %  | 16  |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Citra    | 10 g   | 20 min   | 12 %       |
| Whirlpool | Amarillo | 10 g   | 20 min   | 9.5 %      |
| Whirlpool | Mosaic   | 10 g   | 20 min   | 10 %       |
| Dry Hop   | Citra    | 20 g   | 4 day(s) | 12 %       |
| Dry Hop   | Amarillo | 20 g   | 4 day(s) | 9.5 %      |
| Dry Hop   | Mosaic   | 20 g   | 4 day(s) | 10 %       |

## Yeasts

| Name              | Type  | Form  | Amount | Laboratory       |
|-------------------|-------|-------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Slant | 100 ml | Fermentum Mobile |