

# Weissbier

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **67 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **35 min** at **67C**
- Keep mash **35 min** at **72C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (57.1%)	85 %	4
Grain	Pilzneński	1.5 kg (42.9%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	15 g	30 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	11.5 g	Fermentis