

# WEISSBIER

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **7.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**
- Temp **68 C**, Time **20 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (52.6%)	83 %	5
Grain	Barke® Munich Malt Weyermann®	2 kg (35.1%)	82 %	14
Grain	Carahell	0.3 kg (5.3%)	77 %	26
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.5%)	81 %	53
Grain	Weyermann - Carawheat	0.2 kg (3.5%)	77 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker spat	40 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.15 g	Boil	10 min

## Notes

- Decoction (single-decoction mashing): Mash in at 63 °C (145°F) and rest for 20 min, heat up to 68°C (154°F) and rest for 20 min, heat up to 72°C (162°F) and rest for 15 min, draw partial mash (1/3) and boil for 5 min, return the boiling part and mash out at 78°C (172°F).

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