

# WEIZEN

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **58 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **10 min** at **58C**
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **39.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (41.7%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 7 kg (58.3%) | 83 %  | 5   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 100 g  | 45 min | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11 g   | Safbrew    |

## Extras

| Type  | Name         | Amount | Use for | Time  |
|-------|--------------|--------|---------|-------|
| Other | Łuska ryżowa | 500 g  | Mash    | 0 min |

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Przerwa ferulikowa 44 C tylko ze słodem pszenicznym.  
Łuska ryżowa na mash out.  
Fermentacja burzliwa 7 dni w 20 C. Potem fermentacja cicha 7 dni i butelkowanie z glukozą.  
*May 5, 2020, 9:50 PM*