

# Weizen

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **5.2**
- 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 **40 min**
- Evaporation rate **7 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **1 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **68C**
- Keep mash **1 min** at **72C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (51.9%)	81 %	4
Grain	Pszeniczny	2 kg (38.5%)	85 %	4
Adjunct	Pszenica niesłodowana	0.3 kg (5.8%)	75 %	3
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	40 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	300 ml	Fermentum Mobile