

Weizen

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **5**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **70C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.7 kg (51.9%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (38.5%) | 85 % | 4 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (3.8%) | 79 % | 130 |
| Grain | Płatki owsiane | 0.1 kg (1.9%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (3.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 30 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 200 ml | Fermentum Mobile |