

# Weizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **50 min**
- Evaporation rate **5.4 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	IREKS Wheat Malt light	2.7 kg (50%)	83 %	4
Grain	Lager	2.4 kg (44.4%)	80 %	2
Grain	Chateau diastatic	0.3 kg (5.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	African Queen	15 g	20 min	11 %
Boil	Hallertau Blanc	18 g	5 min	9.7 %

## Yeasts

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