

## Weizen 13 blg (ctz/octavia)

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **5.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

### Steps

- Temp **42 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (52.2%)	83 %	5
Grain	Viking Pilsner malt	1.5 kg (26.1%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (8.7%)	78 %	18
Grain	Viking Vienna Malt	0.5 kg (8.7%)	79 %	7
Grain	Karmelowy Jasny 30EBC	0.15 kg (2.6%)	75 %	30
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	octavia	10 g	10 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Liquid	100 ml	FERMENTIS

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	200 g	Mash	80 min