

# Weizen

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **7**
- SRM **5.3**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (56.6%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (37.7%)	81 %	6
Grain	Karmelowy Czerwony	0.3 kg (5.7%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	20 min	6 %
Boil	Cascade	5 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wb-06	Wheat	Slant	200 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	30 g	Boil	10 min
Flavor	Skórka pomarańczy	0.3 g	Boil	5 min