

# Weizen

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **13**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **10.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **2 C**, Time **78 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **-1C**
- Add grains
- Keep mash **78 min** at **2C**
- Keep mash **10 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **10.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1.7 kg (77.3%)	80 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.5 kg (22.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	12 g	40 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	6 g	AB Mauri