

# Weizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **8 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **49.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (55.6%)	85 %	4.5
Grain	Viking Pilsner malt	4 kg (44.4%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	7.8 %
Aroma (end of boil)	Sybilla	20 g	15 min	3.5 %
Aroma (end of boil)	Sybilla	20 g	5 min	3.5 %
Dry Hop	Sybilla	30 g	7 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	23 g	Fermentis