

weizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **5.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **65 min**
- Evaporation rate **11 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|--------|-----|
| Grain | Malting company of irloland - Irish Ale Malt | 2.8 kg (48.1%) | 80.5 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 2.3 kg (39.5%) | 85 % | 4 |
| Grain | Bestmalz - Cara Aromatic | 0.2 kg (3.4%) | 78 % | 50 |
| Grain | Crisp - Wheat Malt (EBC 2.5-4.5) | 0.517 kg (8.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 30 g | 40 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|---------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Culture | 50 g | Fermentum Mobile |