

Weizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **52**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.4 kg (41.7%) | 85 % | 4 |
| Grain | Pilzneński | 2.4 kg (41.7%) | 81 % | 4 |
| Grain | Pale Malt (2 Row) Bel | 0.48 kg (8.3%) | 80 % | 6 |
| Grain | Briess - Carapils Malt | 0.48 kg (8.3%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Citra | 20 g | 15 min | 12 % |
| Boil | Centennial | 10 g | 30 min | 10.5 % |
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Centennial | 20 g | 15 min | 10.5 % |
| Boil | Centennial | 10 g | 5 min | 10.5 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Boil | Citra | 10 g | 30 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------|-------|-----|-----|-----------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 6 g | Mauribrew |
|--------------------------|-------|-----|-----|-----------|