

# Weizen

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **90 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmaltz Pszeniczny	2.2 kg (50%)	81 %	4
Grain	Veyerman Premium Pilsner Malt	2 kg (45.5%)	80 %	4
Grain	Carahell	0.2 kg (4.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	Fermentis