

# Weizen Cztery

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **10**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pilsen 2RS	2.8 kg (45.9%)	80.5 %	4
Grain	Weyermann - Pale Wheat Malt	2.8 kg (45.9%)	85 %	5
Grain	Płatki pszeniczne	0.5 kg (8.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere Uniw.	10 g	60 min	9.4 %
Boil	Marynka Gor.	10 g	5 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Ale	Slant	90 ml	---