

## Weizen - przykładowa receptura

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **12**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **11.8 liter(s)** of strike water to **47.9C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.8 kg (47.4%)	81 %	4
Grain	Pszeniczny	2 kg (52.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11 g	60 min	7.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	9 g	Fermentis