

## Weizen v3

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **10.7 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **8.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.2 kg (50.5%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (42.1%)	80 %	4
Grain	Carahell	0.125 kg (5.3%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.05 kg (2.1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	---

### Extras

Type	Name	Amount	Use for	Time
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Other	Łuska ryżowa	50 g	Mash	15 min
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