

# Weizen

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- Gravity **11.9 BLG**
- ABV ---
- IBU **17**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **9.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.8 kg (43.2%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (54.1%)	81 %	6
Grain	Acid Malt	0.05 kg (2.7%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew