

Weizenberg

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (44.4%)	83 %	5
Grain	Viking Pilsner malt	2 kg (44.4%)	82 %	4
Grain	BESTMALZ - Best Minich	0.5 kg (11.1%)	80.5 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Citra	5 g	30 min	12 %
Boil	Citra	5 g	15 min	12 %
Whirlpool	Citra	10 g	0 min	12 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Bw 11	Wheat	Dry	10 g	Gozdawa
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Extras

Type	Name	Amount	Use for	Time
Spice	Bergamotka - skórka	20 g	Boil	5 min
Flavor	Sencha Earl grey	50 g	Secondary	4 day(s)