Weizen 50/50

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **11**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **68 C**, Time **50 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **50 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.75 kg *(50%)*	80 %	4
Grain	Strzegom Pszeniczny	2.75 kg *(50%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	5 g	60 min	11 %
Boil	Hallertau Blanc	10 g	15 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Slant	100 ml	---