

## Weizen II

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4.3**
- 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 **12 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **29.1 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **23.8 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 3.3 kg (62.3%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 1.7 kg (32.1%) | 80 %  | 4   |
| Grain | Carahell            | 0.3 kg (5.7%)  | 77 %  | 26  |

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | lunga | 13 g   | 60 min | 10.3 %     |
| Aroma (end of boil) | lunga | 12 g   | 0 min  | 10.3 %     |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml  | Fermentum Mobile |
| Starter 1   10 Blg     |       |        |        |                  |