

# Waizen

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **5.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **13.5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **48.9C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński 3,2-4,5 EBC Viking Malt	1.7 kg (52.1%)	80 %	4
Grain	Pszeniczny 3,5-6,5 EBC Viking Malt	1.36 kg (41.7%)	80 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (6.3%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10.2 g	50 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-06	Wheat	Dry	7.82 g	---