#54 Mosaic Weizen

- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Wheat	2.2 kg *(50%)*	86.8 %	5
Grain	Malteurop Lager	2.2 kg *(50%)*	82 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	60 min	12 %
Boil	Mosaic	20 g	10 min	11.3 %
Boil	Mosaic	30 g	0 min	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Buldog Weizen	Ale	Dry	10.5 g	Buldog