Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- 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 **62 C**, Time **30 min**
- Temp **72 C**, Time **40 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 **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg *(45.5%)*	83 %	5
Grain	Viking Pale Ale malt	3 kg *(54.5%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.2 %
Boil	Lubelski	20 g	5 min	2.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	150 ml	---