

#66 Weizen

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **65 C**, Time **65 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.225 kg (54.4%)	85 %	4
Grain	Pilzneński	2.6 kg (43.9%)	81 %	4
Grain	Płatki owsiane	0.1 kg (1.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	50 min	9.5 %
Aroma (end of boil)	lunga	18 g	10 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Ale	Dry	11.5 g	---