Weizen " "

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **6**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg *(64.5%)*	80 %	4
Grain	Viking Pale Ale malt	1 kg *(16.1%)*	80 %	5
Grain	Weyermann - Carapils	1 kg *(16.1%)*	78 %	4
Grain	Caraamber	0.1 kg *(1.6%)*	75 %	59
Grain	Płatki owsiane	0.1 kg *(1.6%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	3.5 %
Aroma (end of boil)	Sybilla	40 g	5 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Safbrew