Weizen 3

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg *(48.4%)*	81 %	4
Grain	Weyermann pszeniczny jasny	1.6 kg *(51.6%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnanger	20 g	60 min	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3068 Weihenstephan Weizen	Ale	Liquid	1000 ml	Wyeast Labs