# Weizen v4

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Wheat Malt, Dark | 1.3 kg *(49.1%)* | 80 % | 18 |
| Grain | Strzegom Pilzneński | 1.3 kg *(49.1%)* | 80 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg *(1.9%)* | 80 % | 6 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Saaz (Czech Republic) | 20 g | 60 min | 3.7 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | --- |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Other | Łuska ryżowa | 50 g | Mash | 15 min |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.