

## 10A. Weizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **10**
- SRM **3.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **18.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.56 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.3 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **46.6C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

### Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pszoniczny  | 2 kg (60.6%)   | 85 %  | 4   |
| Grain | Pilzniejszy | 1.3 kg (39.4%) | 81 %  | 4   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 15 g   | 60 min | 4.5 %      |

### Yeasts

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

### Notes

- start 14 st C  
up do 20  
1 dzień 22  
rozlew  
*Jan 21, 2023, 1:21 PM*