

## #66 Weizen

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **3.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	2.4 kg (42.9%)	85 %	4
Grain	Pilzniejszy	2.4 kg (42.9%)	81 %	4
Grain	Owsiany	0.8 kg (14.3%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20.3 g	60 min	4.5 %
Boil	Fuggles	6.5 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3068 Weihenstephan Weizen	Ale	Liquid	103.63 ml	Wyeast Labs

### Notes

- Profil wody: Light and Malty

do 23 litrów 13 blg wybitej brzeczki dolałem prawie 2 litry wody, co obniżyło blg z 13 do założonego

pierwotnie 12,5.

Drożdże zadane prosto z fiolki w 17°C, temp. podnoszona o 1°C na dzień.

Odfementowanie 75%

Uwaga na drożdże, mocno wychodzą z wiadra.

Nagazowanie 2,2

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