

## #66 Weizen

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **3.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **26.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.7 liter(s)**

### Steps

- Temp **65 C**, Time **65 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

### Fermentables

| Type  | Name           | Amount           | Yield | EBC |
|-------|----------------|------------------|-------|-----|
| Grain | Pszoniczny     | 3.225 kg (54.4%) | 85 %  | 4   |
| Grain | Pilzniejszy    | 2.6 kg (43.9%)   | 81 %  | 4   |
| Grain | Płatki owsiane | 0.1 kg (1.7%)    | 85 %  | 3   |

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | lunga | 12 g   | 50 min | 9.5 %      |
| Aroma (end of boil) | lunga | 18 g   | 10 min | 9.5 %      |

### Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safbrew WB-06 | Ale  | Dry  | 11.5 g | ---        |