

## #70 Weizen

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **3.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **9.3 liter(s)**
- Trub loss **4 %**
- Size with trub loss **9.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **11.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **10.9 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	1.1 kg (52.6%)	85 %	4
Grain	Pilznieński	0.95 kg (45.5%)	81 %	4
Grain	Płatki owsiane	0.04 kg (1.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	3 g	50 min	9.5 %
Aroma (end of boil)	lunga	5 g	10 min	9.5 %
Aroma (end of boil)	Mosaic	10 g	1 min	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Ale	Slant	70 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwki	700 g	Secondary	5 day(s)