

## #80 Weizen

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **3.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.4 liter(s)**

### Mash information

- Mash efficiency **74.5 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **11.3 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 **9 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	1.2 kg (53.3%)	85 %	4
Grain	Pilznieński	1 kg (44.4%)	81 %	4
Grain	Płatki owsiane	0.05 kg (2.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	4.5 g	50 min	9.5 %
Aroma (end of boil)	lunga	7 g	10 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Ale	Slant	120 ml	---