

## #85 Weizen

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **22 %/h**
- Boil size **11.6 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **6.7 liter(s)**
- Total mash volume **8.5 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **6.7 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.95 kg (52.8%)	85 %	4
Grain	Viking Pale Ale malt	0.8 kg (44.4%)	80 %	5
Grain	Płatki owsiane	0.05 kg (2.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	6 g	50 min	5.7 %
Aroma (end of boil)	East Kent Goldings	9 g	10 min	5.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Ale	Slant	60 ml	---