

# American Weizen

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **33**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (59.5%)	83 %	5
Grain	Viking Pilsner malt	1.7 kg (40.5%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	50 min	10 %
Whirlpool	Mouteka	40 g	10 min	10 %
Whirlpool	Amarillo	20 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	25 ml	Fermentum Mobile