

# American Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **5**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.9 kg (59.2%)	85 %	4
Grain	Strzegom Pilzneński	1.7 kg (34.7%)	80 %	4
Grain	Carahell	0.3 kg (6.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	5 g	60 min	9.2 %
Aroma (end of boil)	Citra	50 g	0 min	12.9 %
Aroma (end of boil)	Azzacca	50 g	0 min	13 %
Aroma (end of boil)	Mosaic	25 g	0 min	12.5 %
Dry Hop	Mosaic	25 g	3 day(s)	12.5 %
Dry Hop	Ekuanot	50 g	3 day(s)	14.5 %
Dry Hop	Topaz	50 g	3 day(s)	17.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile
Starter 1   10 Blg				

## Notes

- Chmiel na aromat wrzucić, gdy wrzenie nieco ustąpi. Podniesie też to trochę goryczkę (plus ewentualnie chmielenie na zimno), dlatego te 5 g na 60 minut będzie wystarczające.  
*Aug 16, 2020, 3:08 PM*