

## american weizen

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- Gravity **13.8 BLG**
- ABV ---
- IBU **11**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (53.6%)	85 %	4
Adjunct	Pszenica niestodowana	1 kg (17.9%)	75 %	3
Grain	Viking Pale Ale malt	1 kg (17.9%)	80 %	5
Adjunct	luska orkiszowa	0.5 kg (8.9%)	--- %	---
Adjunct	zakwaszajacy	0.1 kg (1.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lemon drop	20 g	10 min	4.6 %
Aroma (end of boil)	Lemon drop	20 g	5 min	4.6 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	10 g	---