

# Brema

---

- Gravity **17.3 BLG**
- ABV ---
- IBU **16**
- SRM **13.2**
- Style **Weizenbock**

## 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **56 C**, Time **15 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **61.1C**
- Add grains
- Keep mash **15 min** at **56C**
- Keep mash **60 min** at **68C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (48.4%)	85 %	4
Grain	Strzegom Monachijski typ II	3 kg (48.4%)	79 %	22
Grain	Caramunich	0.2 kg (3.2%)	79 %	108

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11.5 g	---