

# Classic Weizen

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **43 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Malteurop Pszeniczny | 2.8 kg (54.1%)  | 81 %  | 6   |
| Grain | Pilzneński           | 2.2 kg (42.5%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.15 kg (2.9%)  | 78 %  | 4   |
| Grain | Strzegom Karmel 150  | 0.025 kg (0.5%) | 75 %  | 150 |

## Hops

| Use for    | Name      | Amount | Time   | Alpha acid |
|------------|-----------|--------|--------|------------|
| First Wort | Hallertau | 15 g   | 80 min | 4.5 %      |
| Boil       | Hallertau | 10 g   | 30 min | 4.5 %      |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory  |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - Weihenstephan Weizen | Ale  | Liquid | 100 ml | Wyeast Labs |