

GREEN HARVEST

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **3**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1065 liter(s)**
- Total mash volume **1420 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1065 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **1187.5 liter(s)** of **76C** water or to achieve **1897.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 200 kg (56.3%) | 85 % | 5 |
| Grain | Weyermann - Bohemian Pilsner Malt | 150 kg (42.3%) | 81 % | 4 |
| Grain | Weyermann - Acidulated Malt | 5 kg (1.4%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 500 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 500 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Wb-06 | Ale | Dry | 1000 g | Fermentis |