

# New England Weizen

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **3200 liter(s)**
- Trub loss **0 %**
- Size with trub loss **3200 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3520 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **1802 liter(s)**
- Total mash volume **2482 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **1802 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **2398 liter(s)** of **76C** water or to achieve **3520 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	525 kg (77.2%)	82 %	4
Grain	Viking Wheat Malt	125 kg (18.4%)	83 %	5
Grain	Platki owsiane	30 kg (4.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	500 g	60 min	11.2 %
Whirlpool	BRU-1	2500 g	30 min	15.7 %
Dry Hop	BRU-1	2500 g	2 day(s)	15.7 %
Dry Hop	Nelson Sauvín	5000 g	5 day(s)	11 %
Dry Hop	Nelson Sauvín	5000 g	2 day(s)	11 %
Dry Hop	Idaho 7	5000 g	2 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale WB-06	Wheat	Dry	1500 g	---

## Notes

- 21 Start

19 Po 1 dniu  
Chmielenie na zimno po 3 dniach od startu  
3 C 2 dni po chmieleniu  
*Nov 18, 2022, 3:32 PM*