

# StephanWeizen

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **11**
- SRM **3.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **3 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **42 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 2.5 kg (45.5%) | 81 %  | 4   |
| Grain | Pszeniczny  | 3 kg (54.5%)   | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 25 g   | 60 min | 4.8 %      |

## Yeasts

| Name                  | Type  | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry  | 12.5 g | AB Mauri   |