

weissbier 18

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.9 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **50C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **40 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (47.1%)	85 %	4
Grain	Pilznieński	2 kg (47.1%)	81 %	4
Grain	Carahell	0.25 kg (5.9%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mittelfruth	30 g	60 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	10 g	fermentis