

# Weizen #1

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **71C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.5 kg (42.9%)	80.5 %	2
Grain	Briess - Wheat Malt, Red	2 kg (57.1%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	25 g	5 min	5.2 %
Boil	Cascade PL	25 g	15 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile