

# Weizen

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **45 C**, Time **25 min**
- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **25 min** at **45C**
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (37%)	81 %	4
Grain	Pszeniczny	1.5 kg (55.6%)	--- %	---
Grain	Płatki owsiane	0.2 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Własna hodowla	10 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gwoździe i banany	Wheat	Liquid	100 ml	---