

# Weizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **33.5 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **28.1 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny                 | 3 kg (55.6%)   | 85 %  | 4   |
| Grain | Pilzneński                 | 1.1 kg (20.4%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt       | 0.9 kg (16.7%) | 80 %  | 5   |
| Grain | Castlemalting - Cara Clair | 0.2 kg (3.7%)  | 78 %  | 4   |
| Grain | Płatki owsiane             | 0.2 kg (3.7%)  | 60 %  | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Magnum   | 10 g   | 30 min | 12.7 %     |
| Boil    | Amarillo | 15 g   | 10 min | 8.5 %      |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 666 ml | Fermentum Mobile |