

# Weizen

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **7**
- SRM **5.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (56.6%)  | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 2 kg (37.7%)  | 81 %  | 6   |
| Grain | Karmelowy Czerwony  | 0.3 kg (5.7%) | 75 %  | 50  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 10 g   | 20 min | 6 %        |
| Boil    | Cascade | 5 g    | 60 min | 6 %        |

## Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| Wb-06 | Wheat | Slant | 200 ml | Safale     |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Spice  | Kolendra          | 30 g   | Boil    | 10 min |
| Flavor | Skórka pomarańczy | 0.3 g  | Boil    | 5 min  |