

# Weizen 3068

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **11.6 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **30 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Wheat Blanc	2.3 kg (50%)	83 %	6
Grain	Pilzneński	1.42 kg (30.9%)	81 %	4
Grain	Viking Pale Ale malt	0.88 kg (19.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	50 min	3.11 %
Boil	Sybilla	15 g	50 min	4.3 %
Boil	Saaz (Czech Republic)	5 g	20 min	3.11 %
Boil	Sybilla	12 g	20 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Weihenstephan Weizen	Ale	Liquid	1000 ml	Wyeast Labs
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