

# Weizen

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (41.7%)	82 %	4
Grain	Viking Wheat Malt	3.5 kg (58.3%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	40 min	10 %
Boil	Mandarina Bavaria	30 g	5 min	10 %
Dry Hop	Mandarina Bavaria	60 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	---