

Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 1.3 kg (49.5%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1.2 kg (45.7%) | 80 % | 4 |
| Grain | Carahell | 0.125 kg (4.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 15 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | Łuska ryżowa | 50 g | Mash | 15 min |