

# Weizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **52**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.4 kg (41.7%)	85 %	4
Grain	Pilzneński	2.4 kg (41.7%)	81 %	4
Grain	Pale Malt (2 Row) Bel	0.48 kg (8.3%)	80 %	6
Grain	Briess - Carapils Malt	0.48 kg (8.3%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	15 min	12 %
Boil	Centennial	10 g	30 min	10.5 %
Boil	Citra	10 g	60 min	12 %
Boil	Centennial	20 g	15 min	10.5 %
Boil	Centennial	10 g	5 min	10.5 %
Boil	Citra	10 g	5 min	12 %
Boil	Citra	10 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mauribrew Weiss Y1433	Wheat	Dry	6 g	Mauribrew
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