

## Weizen 6 GiB

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **13**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Simpsons - Wheat Malt    | 1 kg (15%)    | 85 %  | 4   |
| Grain | Weyermann - Pilsner Malt | 4 kg (60%)    | 81 %  | 3   |
| Grain | Płatki jęczmienne        | 0.67 kg (10%) | 85 %  | 3   |
| Grain | Weyermann - Carapils     | 1 kg (15%)    | 78 %  | 4   |

### Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Hallertau Blanc | 10 g   | 30 min | 7.9 %      |
| Whirlpool           | Hallertau Blanc | 30 g   | 20 min | 7.9 %      |
| Aroma (end of boil) | Marynka Gor.    | 10 g   | 5 min  | 6.5 %      |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory |
|------------------------|-------|--------|--------|------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 700 ml | ---        |