

Weizen

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **3.7**
- Style **Weizen/Weissbier**

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 **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Weyermann - Pale Wheat Malt	3 kg (50%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	150 ml	Fermentum Mobile