

# Weizen Trzy

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **12**
- SRM **6.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **18.8 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**
- Keep mash **20 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pilsen 2RS	3 kg (48%)	80.5 %	4
Grain	Weyermann - Dark Wheat Malt	3 kg (48%)	85 %	14
Grain	Weyermann - Carahell	0.25 kg (4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc Arom.	10 g	30 min	8.2 %
Whirlpool	Hallertau Blanc Arom.	30 g	20 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Slant	100 ml	---