

Weizenik

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **41.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **37.1 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30.1 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (50%)	85 %	7
Grain	Weyermann pszeniczny jasny	3.5 kg (50%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	22 g	---