

# Weizenkor

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **53 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (56.6%)	82 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (5.7%)	79 %	130
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (37.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	90 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	25 g	Boil	15 min
Spice	trawa cytrynowa	20 g	Boil	10 min