

Weizenowelove

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **8.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **55 C**, Time **25 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **25 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (36.4%)	82 %	4
Grain	Weyermann pszeniczny jasny	3 kg (54.5%)	80 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (9.1%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	4 %
Boil	Huell Melon	10 g	15 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	5 ml	Fermentum Mobile