

# WeizenRot

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **7.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **45 C**, Time **120 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **120 min** at **45C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **79C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.5 kg (53.8%)	81 %	6
Grain	Viking Pale Ale malt	1.5 kg (23.1%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	Karmelowy Czerwony	0.5 kg (7.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	16 g	50 min	5.5 %
Boil	Cascade PL	17 g	30 min	5.5 %
Boil	Cascade PL	18 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile