

## #31 Weizen

- Gravity **12.9 BLG**
- ABV ---
- IBU **15**
- SRM **4.2**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1 kg (33.3%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	2 kg (66.7%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wb06	Wheat	Dry	7 g	---