

## #42 Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **13.05 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **77.5 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.3 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **9.4 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 1.9 kg (64.6%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 0.9 kg (30.6%) | 80 %  | 4   |
| Grain | Płatki owsiane      | 0.14 kg (4.8%) | 85 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | lunga PL | 5 g    | 50 min | 12.9 %     |
| Aroma (end of boil) | lunga PL | 5 g    | 10 min | 12.9 %     |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11 g   | ---        |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |