

#5.06 Hoppy WEIZEN

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (45.1%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 3.1 kg (46.6%) | 81 % | 5 |
| Adjunct | Płatki owsiane | 0.3 kg (4.5%) | 60 % | 3 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (3.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Whirlpool | Cascade | 50 g | 20 min | 6 % |
| 85°C | | | | |
| Whirlpool | Mosaic | 50 g | 20 min | 11 % |
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|----------|-------|
| Other | łuska ryżowa | 200 g | Mash | 5 min |
| Water Agent | witamina C | 3 g | Bottling | --- |