

#50 Kristallweizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **577.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **695.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **387 liter(s)**
- Total mash volume **516 liter(s)**

Steps

- Temp **43 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **387 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **437.8 liter(s)** of **76C** water or to achieve **695.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 62 kg (48.1%) | 80 % | 4 |
| Grain | Pszeniczny | 62 kg (48.1%) | 85 % | 4 |
| Grain | Caramel/Crystal 50 | 5 kg (3.9%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 500 g | 60 min | 5 % |
| Boil | Tradition | 500 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 750 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|----------|--------|
| Fining | whirlfloc | 25 g | Boil | 10 min |
| Other | Witamina C | 100 g | Bottling | --- |

| | | | | |
|-------------|------|-------|------|--------|
| Water Agent | Gips | 100 g | Mash | 70 min |
|-------------|------|-------|------|--------|