

## #50 Kristallweizen

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **4.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 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 **15.6 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 **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (48.1%)	80 %	4
Grain	Pszeniczny	2.5 kg (48.1%)	85 %	4
Grain	Caramel/Crystal 50	0.2 kg (3.8%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5 %
Boil	Tradition	20 g	10 min	5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min
Other	Witamina C	4 g	Bottling	---

Water Agent	Gips	4 g	Mash	70 min
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