

## #6 Fruit Weizen BIAB

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.8**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (32.6%)	81 %	4
Grain	Pszeniczny	2.4 kg (52.2%)	85 %	4
Grain	Strzegom Wiedeński	0.2 kg (4.3%)	79 %	10
Grain	Płatki ryżowe	0.5 kg (10.9%)	85 %	3

### Hops

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

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Flavor	Puree z guavy	1000 g	Secondary	10 day(s)