

## #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) |