

A'la Primator Weizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **4.9**
- 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 **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**
- Temp **45 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **48.7C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4
Grain	Weyermann - Pale Wheat Malt	2 kg (40%)	85 %	5
Grain	Monachijski	1 kg (20%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	3.5 %
Aroma (end of boil)	Sladek	30 g	5 min	6 %

Yeasts

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