

American Weizen - Falconner's Flight

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.7 kg (46.2%) | 81 % | 4 |
| Grain | Pszeniczny | 1.6 kg (27.4%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1.1 kg (18.8%) | 85 % | 3 |
| Grain | Carahell | 0.45 kg (7.7%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | Falconner's Flight | 14 g | 60 min | 11 % |
| Boil | Falconner's Flight | 30 g | 5 min | 11 % |
| Dry Hop | Falconner's Flight | 20 g | 4 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|---------|------------|
| Browin BrewGo Wheat | Wheat | Liquid | 0.92 ml | Super |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 1 g | Mash | --- |