

# Australian Weizen

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- Gravity **12.4 BLG**
- ABV ---
- IBU **25**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **45 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (55.6%)	75 %	4
Grain	Strzegom Pale Ale	2 kg (44.4%)	75 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	0 g	60 min	15 %
Boil	Galaxy	20 g	20 min	15 %
Boil	Galaxy	30 g	1 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	80 g	Boil	2 min