

Classic Weizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **4.4**
- 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 **80 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **43 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Malteurop Pszeniczny | 2.8 kg (54.1%) | 81 % | 6 |
| Grain | Pilzneński | 2.2 kg (42.5%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.15 kg (2.9%) | 78 % | 4 |
| Grain | Strzegom Karmel 150 | 0.025 kg (0.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------|--------|--------|------------|
| First Wort | Hallertau | 15 g | 80 min | 4.5 % |
| Boil | Hallertau | 10 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - Weihenstephan Weizen | Ale | Liquid | 100 ml | Wyeast Labs |