

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