

Lichtus Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **43 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **46.6C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (39.6%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	2.5 kg (49.5%)	82 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (9.9%)	79 %	22
Grain	Weyermann - Acidulated Malt	0.05 kg (1%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	40 min	5.5 %
Whirlpool	Perle	20 g	1 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	59.1 ml	Fermentum Mobile