

Oat Wheat Weizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **30 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (44.4%)	81 %	4
Grain	Pszeniczny Viking	2.4 kg (44.4%)	85 %	4
Grain	Płatki owsiane	0.3 kg (5.6%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (5.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Whirlpool	Marynka	20 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	1000 ml	Fermentum Mobile