

# 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 |