

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 |