

StephanWeizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **42 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 1.2 kg (44.4%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (55.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 22 g | 30 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|-------|--------|-------------|
| Wyeast - Weihestephan Weizen | Ale | Slant | 65 ml | Wyeast Labs |