

Szyninger Weizen

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.8 kg (54.9%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1.8 kg (35.3%) | 80 % | 4 |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.9%) | 75 % | 45 |
| Sugar | Glukoza + suchy ekstrakt | 0.3 kg (5.9%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 24 g | 70 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Fermentis |