

## w28

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **10**
- SRM **3.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **25.9 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (53.2%)	85 %	4
Grain	Pilzneński	2.2 kg (46.8%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	30 g	60 min	3 %