

Waizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **3.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **73C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2.5 kg (50%) | 82 % | 5 |
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|--------|-------------|
| Wyeast - 3638 Bavarian Wheat | Ale | Liquid | 125 ml | Wyeast Labs |