

# Waizen

- Gravity **10.7 BLG**
- ABV ---
- IBU **17**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (66.7%)	85 %	4
Grain	Viking Pale Ale malt	1.3 kg (28.9%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (4.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %
Boil	Tradition	10 g	15 min	5.5 %

## Yeasts

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