

Weissbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **10**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Steinbach	1.1 kg (30.6%)	81 %	4
Grain	Weyermann pszeniczny jasny	2.5 kg (69.4%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3068 Weihenstephan Weizen	Ale	Liquid	50 ml	Wyeast Labs