

Weizen 02

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **7.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński Viking Malt	3 kg (46.2%)	--- %	3.5
Grain	Słód pszeniczny Viking Malt	2.5 kg (38.5%)	--- %	4.5
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30
Grain	Rahr - Red Wheat Malt	0.5 kg (7.7%)	85 %	89

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle (PL)	50 g	60 min	4.4 %
Whirlpool	Marynka PL	35 g	0 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Dry	11.5 g	Fermentis