

# Weizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **3.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **69 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **69C**
- Keep mash **1 min** at **76C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilzneński            | 3 kg (50.8%)   | 81 %  | 4   |
| Grain   | Pszeniczny            | 1.9 kg (32.2%) | 85 %  | 4   |
| Adjunct | Pszenica niesłodowana | 1 kg (16.9%)   | 75 %  | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Tettnang | 30 g   | 60 min | 4 %        |

## Yeasts

| Name  | Type  | Form  | Amount | Laboratory       |
|-------|-------|-------|--------|------------------|
| FM 41 | Wheat | Slant | 0.2 ml | Fermentum Mobile |