

# 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