

# Weizen

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **5.2**
- 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 **40 min**
- Evaporation rate **7 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **1 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **68C**
- Keep mash **1 min** at **72C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilzneński            | 2.7 kg (51.9%) | 81 %  | 4   |
| Grain   | Pszeniczny            | 2 kg (38.5%)   | 85 %  | 4   |
| Adjunct | Pszenica niesłodowana | 0.3 kg (5.8%)  | 75 %  | 3   |
| Grain   | Strzegom Karmel 150   | 0.2 kg (3.8%)  | 75 %  | 150 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 40 min | 10 %       |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 300 ml | Fermentum Mobile |