

Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **50 min**
- Evaporation rate **5.4 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | IREKS Wheat Malt light | 2.7 kg (50%) | 83 % | 4 |
| Grain | Lager | 2.4 kg (44.4%) | 80 % | 2 |
| Grain | Chateau diastatic | 0.3 kg (5.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | African Queen | 15 g | 20 min | 11 % |
| Boil | Hallertau Blanc | 18 g | 5 min | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11 g | --- |