

# Weizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.6**
- 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 **30 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **33.5 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **28.1 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (55.6%)	85 %	4
Grain	Pilzneński	1.1 kg (20.4%)	81 %	4
Grain	Viking Pale Ale malt	0.9 kg (16.7%)	80 %	5
Grain	Castlemalting - Cara Clair	0.2 kg (3.7%)	78 %	4
Grain	Płatki owsiane	0.2 kg (3.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	30 min	12.7 %
Boil	Amarillo	15 g	10 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	666 ml	Fermentum Mobile