

# Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Pszeniczny                        | 2.5 kg (41.7%) | 85 %  | 4   |
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (33.3%)   | 81 %  | 4   |
| Grain | Płatki pszeniczne                 | 1 kg (16.7%)   | 60 %  | 3   |
| Grain | Weyermann - Carapils              | 0.5 kg (8.3%)  | 78 %  | 4   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 25 g   | 30 min | 14 %       |

## Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory       |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |              |      |      |        |
|-------------|--------------|------|------|--------|
| Water Agent | Kwas mlekowy | 30 g | Boil | 60 min |
|-------------|--------------|------|------|--------|