

## Weizen #2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **11.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **47 C**, Time **20 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **51.1C**
- Add grains
- Keep mash **20 min** at **47C**
- Keep mash **15 min** at **53C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny ciemny	2 kg (36.4%)	85 %	14
Grain	Monachijski	3 kg (54.5%)	80 %	16
Grain	Fawsets - Crystal Rye	0.25 kg (4.5%)	73 %	200
Grain	Weyermann - Melanoiden Malt	0.25 kg (4.5%)	81 %	53

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	50 min	4.5 %
Boil	Hallertau	20 g	15 min	4.5 %

### Yeasts

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

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	łuska	250 g	Mash	---