

WEIZEN # 3

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **9**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2.5 kg (47.2%)	85 %	5
Grain	Weyermann - Bohemian Pilsner Malt	1.6 kg (30.2%)	81 %	4
Grain	Viking Pilsner malt	1 kg (18.9%)	82 %	4
Grain	Carahell	0.2 kg (3.8%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	55 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis

Safbrew W-68	Wheat	Dry	11.5 g	Fermentis
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