

# Weizen

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **12**
- SRM **4.9**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	4 kg (61.5%)	83 %	5
Grain	Pilzneński	1.5 kg (23.1%)	81 %	4
Grain	Monachijski	1 kg (15.4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh	30 g	60 min	3 %
Boil	Hallertauer Mittelfruh	20 g	30 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12.5 g	Mauribrew

## Notes

- Chmielenie:
  - Gotowanie brzeczki łącznie 65 min, chmielenie od 20 min wrzenia.
  - Chmielenie na zimno po 7 dniach fermentacji burzliwej

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