

# Weizen

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (45.5%)	82 %	4
Grain	Pale Ale	2 kg (45.5%)	80 %	6
Grain	Carahell	0.3 kg (6.8%)	77 %	25
Adjunct	Łuska ryżowa	0.1 kg (2.3%)	1 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	9.5 %
Boil	Tradition	20 g	5 min	5.2 %

## Yeasts

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