

# Weizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **52**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pszeniczny             | 2.4 kg (41.7%) | 85 %  | 4   |
| Grain | Pilzneński             | 2.4 kg (41.7%) | 81 %  | 4   |
| Grain | Pale Malt (2 Row) Bel  | 0.48 kg (8.3%) | 80 %  | 6   |
| Grain | Briess - Carapils Malt | 0.48 kg (8.3%) | 74 %  | 3   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Citra      | 20 g   | 15 min | 12 %       |
| Boil    | Centennial | 10 g   | 30 min | 10.5 %     |
| Boil    | Citra      | 10 g   | 60 min | 12 %       |
| Boil    | Centennial | 20 g   | 15 min | 10.5 %     |
| Boil    | Centennial | 10 g   | 5 min  | 10.5 %     |
| Boil    | Citra      | 10 g   | 5 min  | 12 %       |
| Boil    | Citra      | 10 g   | 30 min | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                          |       |     |     |           |
|--------------------------|-------|-----|-----|-----------|
| Mauribrew Weiss<br>Y1433 | Wheat | Dry | 6 g | Mauribrew |
|--------------------------|-------|-----|-----|-----------|