

Weizen 6 GiB

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **13**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Simpsons - Wheat Malt | 1 kg (15%) | 85 % | 4 |
| Grain | Weyermann - Pilsner Malt | 4 kg (60%) | 81 % | 3 |
| Grain | Płatki jęczmienne | 0.67 kg (10%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 1 kg (15%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 10 g | 30 min | 7.9 % |
| Whirlpool | Hallertau Blanc | 30 g | 20 min | 7.9 % |
| Aroma (end of boil) | Marynka Gor. | 10 g | 5 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 700 ml | --- |