

# Weizen

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **7 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (60%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (40%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile