

Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.1**
- Style **Weizen/Weissbier**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **70C**
- Keep mash **20 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (29.4%)	85 %	4
Grain	Płatki pszeniczne	2.1 kg (41.2%)	85 %	3
Grain	Viking Pilsner malt	1.5 kg (29.4%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	40 g	60 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	800 ml	Fermentum Mobile