

# Weizen Dwa

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **14**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Wheat Malt	2.8 kg (45.9%)	85 %	4
Grain	Weyermann - Pilsner Malt	2.5 kg (41%)	81 %	5
Grain	Płatki jęczmienne	0.8 kg (13.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Hallertau Blanc	15 g	80 min	8.2 %
Boil	Hallertau Blanc	20 g	60 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB06	Wheat	Dry	11 g	---