

## WEIZEN II

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **4.9**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **49 liter(s)**

### Steps

- Temp **44 C**, Time **30 min**
- Temp **58 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **36.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **10 min** at **58C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **39.1 liter(s)** of **76C** water or to achieve **63.6 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount       | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt           | 5 kg (40.8%) | 82 %  | 4   |
| Grain | Viking Wheat Malt             | 7 kg (57.1%) | 83 %  | 5   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.25 kg (2%) | 79 %  | 130 |

### Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Lublin (Lubelski) | 100 g  | 45 min | 4 %        |
| Whirlpool | Lublin (Lubelski) | 50 g   | 30 min | 4 %        |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11 g   | Safbrew    |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |              |       |      |        |
|-------|--------------|-------|------|--------|
| Other | Łuska ryżowa | 500 g | Mash | 10 min |
|-------|--------------|-------|------|--------|

## Notes

- Przerwa ferulikowa 44 C tylko ze słodem pszenicznym.  
Słód karmelowy dodać na przerwę dekstrynującą 72 C.  
Łuska ryżowa na mash out.  
Fermentacja burzliwa 7 dni w 20 C. Potem fermentacja cicha 7 dni i butelkowanie z glukozą.  
*Feb 16, 2021, 1:50 PM*