

## Weizen II

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **29.1 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **23.8 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	3.3 kg (62.3%)	85 %	4
Grain	Strzegom Pilzneński	1.7 kg (32.1%)	80 %	4
Grain	Carahell	0.3 kg (5.7%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	10.3 %
Aroma (end of boil)	lunga	12 g	0 min	10.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile
Starter 1   10 Blg				