

# Weizen Stout WTF???

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **31.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **43 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **40 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (39.6%)	79 %	6
Grain	Strzegom Pszeniczny	2.2 kg (39.6%)	81 %	6
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (7.2%)	73 %	120
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985
Grain	Carafa II	0.25 kg (4.5%)	70 %	812
Grain	Caraaroma	0.25 kg (4.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP380 - Hefeweizen IV Ale Yeast	Wheat	Liquid	40 ml	White Labs
Mangrove Jack's M20 Bavarian Wheat	Wheat	Slant	80 ml	Mangrove Jack's