

## weizen styczen

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **18**
- SRM **4.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **21.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	MINCH MALT - Irish Ale Malt	2.5 kg (50%)	82 %	5
Grain	MINCH MALT - Irish Wheat Malt	2.5 kg (50%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flyer	20 g	50 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	1000 ml	Fermentum Mobile