

## Weizen v 2.0

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **55 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **20 min** at **55C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.2 kg (8.3%)	60 %	3
Grain	Rye, Flaked	0.2 kg (8.3%)	78.3 %	4
Grain	Strzegom Pilzneński	0.6 kg (25%)	80 %	4
Grain	Pszeniczny	1.4 kg (58.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	10 g	60 min	5.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile