

## weizen wb06

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **43 C**, Time **30 min**
- Temp **67 C**, Time **60 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **46.3C**
- Add grains
- Keep mash **30 min** at **43C**
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Pszeniczny	3 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	60 min	10 %

### Yeasts

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