WEIZEN [WUBEK 06]

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg *(46.2%)*	80 %	4
Grain	Simpsons Wheat Malt	3 kg *(51.3%)*	83 %	4
Grain	Płatki jęczmienne	0.15 kg *(2.6%)*	75 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	YEAST G.F.	10 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.