

NW weizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **5.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 1.2 kg (40%) | 80 % | 5 |
| Grain | Pilzński | 1.5 kg (50%) | 81 % | 4 |
| Grain | Simpsons - Caramalt | 0.3 kg (10%) | 76 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 20 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 55 ml | Fermentum Mobile |