

weizen wlp 300

- Gravity **13.3 BLG**
- ABV ---
- IBU **20**
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **43 C**, Time **30 min**
- Temp **51 C**, Time **15 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **30 min** at **43C**
- Keep mash **15 min** at **51C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **27.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (45.5%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (30.3%)	80 %	5
Adjunct	Pszenica niesłodowana	1 kg (15.2%)	75 %	3
Adjunct	Łuska orkiszowa	0.5 kg (7.6%)	--- %	---
Grain	zakwaszający	0.1 kg (1.5%)	75 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	15 g	60 min	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	10 ml	White Labs