

## #50 Kristallweizen

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **4.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **43 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (48.1%) | 80 %  | 4   |
| Grain | Pszeniczny          | 2.5 kg (48.1%) | 85 %  | 4   |
| Grain | Caramel/Crystal 50  | 0.2 kg (3.8%)  | 75 %  | 59  |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 20 g   | 60 min | 5 %        |
| Boil    | Tradition | 20 g   | 10 min | 5 %        |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml  | Fermentum Mobile |

### Extras

| Type   | Name       | Amount | Use for  | Time   |
|--------|------------|--------|----------|--------|
| Fining | whirlfloc  | 1 g    | Boil     | 10 min |
| Other  | Witamina C | 4 g    | Bottling | ---    |

|             |      |     |      |        |
|-------------|------|-----|------|--------|
| Water Agent | Gips | 4 g | Mash | 70 min |
|-------------|------|-----|------|--------|