

## bawarska fantazja weissbier #8

---

- Gravity **12.1 BLG**
- ABV ---
- IBU **23**
- SRM **4.6**
- 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 **111 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **46 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Viking Wheat Malt    | 2 kg (46%)     | 83 %  | 5   |
| Grain   | Viking Pale Ale malt | 2 kg (46%)     | 80 %  | 5   |
| Grain   | Weyermann - Carapils | 0.2 kg (4.6%)  | 78 %  | 4   |
| Adjunct | Płatki pszeniczne    | 0.15 kg (3.4%) | 70 %  | 3   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Herkules | 10 g   | 30 min | 17 %       |
| Boil    | Herkules | 10 g   | 10 min | 17 %       |

### Yeasts

| Name          | Type  | Form  | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safbrew WB-06 | Wheat | Slant | 300 ml | Safbrew    |

### Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Flavor | Lime Peel | 10 g   | Boil    | 0 min |