

## Fruit Weissbier #4

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **19.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **35 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount       | Yield  | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 1.7 kg (50%) | 80.5 % | 3   |
| Grain | Weyermann pszeniczny jasny | 1.7 kg (50%) | 80 %   | 6   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 10 g   | 60 min | 6.8 %      |

### Yeasts

| Name                          | Type  | Form   | Amount  | Laboratory |
|-------------------------------|-------|--------|---------|------------|
| WLP300 - Hefeweizen Ale Yeast | Wheat | Liquid | 1000 ml | White Labs |