

Fruit Weissbier #4

- 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