

# MANDO WEIZEN

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **13**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **51 C**, Time **15 min**
- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **51C**
- Keep mash **10 min** at **54C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (48.3%)	81 %	4
Grain	Pszeniczny	3 kg (51.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	11 g	Mangrove Jack's

## Notes

- 8 dni burzliwa 19-20 C  
przelanie  
8 dni cicha 18 C

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