

# Pierwszy Weizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.73 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **44 C**, Time **40 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **40 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (46.5%)	81 %	4
Grain	Weyermann pszeniczny jasny	2 kg (46.5%)	80 %	6
Grain	Weyermann - Carapils	0.3 kg (7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	15 g	60 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3068 Weihenstephan Weizen	Ale	Liquid	125 ml	Wyeast Labs

## Notes

- Slod Carapils, zakwaszający i sole do modyfikacji po przerwie 44st tak żeby ph>5.7.  
*Feb 27, 2021, 4:01 PM*