

Tornado of Weizen

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **5.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (58.1%)	80 %	6
Grain	Weyermann - Pilsner Malt	1.5 kg (34.9%)	81 %	5
Grain	Weyermann - Carawheat	0.2 kg (4.7%)	77 %	97
Grain	Płatki owsiane	0.1 kg (2.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	60 min	5.5 %
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Tradition	10 g	15 min	5.5 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Whirlpool	Tradition	10 g	0 min	5.5 %
Whirlpool	Citra	10 g	0 min	12 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Wheat	Wheat	Dry	10 g	Wyeast Labs

Notes

- <https://www.dafont.com/megadeth.font?text=3%2C2%25&psize=l>
Jun 7, 2018, 5:32 PM