

Weizen #1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **47 C**, Time **20 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **51.1C**
- Add grains
- Keep mash **20 min** at **47C**
- Keep mash **15 min** at **53C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pszeniczny | 1.8 kg (32.4%) | 85 % | 4 |
| Grain | Pilsen Malt | 2 kg (36%) | 80.5 % | 2 |
| Grain | Maris Otter | 1 kg (18%) | 81 % | 6 |
| Grain | Wheat, Torrified | 0.5 kg (9%) | 79 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.25 kg (4.5%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 20 g | 50 min | 4.5 % |
| Boil | Hallertau | 20 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Extras

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

| Type | Name | Amount | Use for | Time |
|-------|-------|--------|---------|------|
| Other | łuska | 250 g | Mash | --- |