

Weizen#1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **4**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (40%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (10%) | 79 % | 10 |
| Grain | Pszeniczny | 2.5 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Falconer's Flight | 12 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Fermentis |