

# Weizen 1

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **3.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **4 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.9 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount     | Yield | EBC |
|-------|-------------|------------|-------|-----|
| Grain | Pszeniczny  | 3 kg (75%) | 85 %  | 4   |
| Grain | Pilznieński | 1 kg (25%) | 81 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 12 g   | 60 min | 10 %       |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11 g   | Fermentis  |