

# weizen

- Gravity **11.6 BLG**
- ABV ---
- IBU **24**
- SRM **5.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **40 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (37.5%)	85 %	4
Grain	Pilzniejszy	2.2 kg (55%)	81 %	4
Grain	Biscuit Malt	0.3 kg (7.5%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	5 g	60 min	15 %
Aroma (end of boil)	Jarrylo	15 g	20 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
MauriBrew WEISS - Y1433	Wheat	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min