

# weizen

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **12**
- SRM **3.2**
- 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 **6.25 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **45 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **45.9C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **65C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	soufflet pszeniczny	2.5 kg (62.5%)	80 %	4
Grain	soufflet pilzneński	1.5 kg (37.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	20 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	150 ml	---