

# Weizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **5.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **68 C**, Time **55 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **46.7C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **50C**
- Keep mash **55 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.9 kg (50.8%)	80 %	4
Grain	Weyermann pszeniczny jasny	1.7 kg (45.5%)	80 %	6
Grain	Belgijski Karmelowy	0.14 kg (3.7%)	70 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	10 min	10 %
Boil	Hersbrucker	30 g	50 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP351 - Bavarian Weizen Yeast	Wheat	Liquid	30 ml	White Labs