

# Weizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	3 kg (50%)	82 %	4
Grain	BESTMALZ - Best Pilsen	3 kg (50%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	20 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile

## Notes

- Grain Weight:6 kilograms  
Grain Temperature:20° C  
Strike Water Amount:18 liters  
Target Mash Temperature:66° C  
Equipment Loss:0° C

Strike Water Temperature:72.4° C

23l 13 blg + 1l 9 blg = 24l 12.8 blg?

*May 2, 2022, 12:59 PM*