

# Weizen

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.32 kg (50%)	81 %	4
Grain	Pszeniczny	1.32 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	6.58 g	60 min	10 %
Aroma (end of boil)	Marynka	5.26 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	5 g	Gozdawa