

Weizen

- Gravity **11.4 BLG**
- ABV ---
- IBU **14**
- SRM **7.3**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **44 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **0 min** at **44C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2 kg (43%) | 81 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 2.45 kg (52.7%) | 85 % | 5 |
| Grain | Weyermann - Carawheat | 0.2 kg (4.3%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 32 g | 60 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 98 ml | Fermentum Mobile |