

Weizen #2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **10**
- SRM **3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **66 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.1 liter(s)**
- Total mash volume **46.4 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

Mash step by step

- Heat up **36.1 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **73C**
- Sparge using **40.2 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pszeniczny	4.8 kg (46.6%)	83 %	3
Grain	Słodownia Strzegom - pilzneński	5.5 kg (53.4%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew