

# Weizen

- Gravity **11.6 BLG**
- ABV ---
- IBU **29**
- SRM **7.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (52.1%)	80 %	6
Grain	Pilzneński Bruntal	2 kg (41.7%)	80 %	4
Grain	Caramunich Malt	0.3 kg (6.3%)	71.7 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	50 min	13.5 %
Aroma (end of boil)	Tradition	10 g	5 min	5.5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min