

weizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **5.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **65 min**
- Evaporation rate **11 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malting company of irlceland - Irish Ale Malt	2.8 kg (48.1%)	80.5 %	7
Grain	Weyermann - Pale Wheat Malt	2.3 kg (39.5%)	85 %	4
Grain	Bestmalz - Cara Aromatic	0.2 kg (3.4%)	78 %	50
Grain	Crisp - Wheat Malt (EBC 2.5-4.5)	0.517 kg (8.9%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	40 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Culture	50 g	Fermentum Mobile