

Weizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg (48.3%)	80.2 %	4
Grain	Pszeniczny	1.4 kg (48.3%)	82 %	4
Grain	Acid Malt	0.1 kg (3.4%)	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Monroe	20 g	60 min	2.5 %
Boil	Monroe	15 g	20 min	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis WB-06	Wheat	Dry	11.5 g	Fermentis