

# Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **5**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **44 C**, Time **50 min**
- Temp **67 C**, Time **30 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **50 min** at **44C**
- Keep mash **30 min** at **67C**
- Keep mash **15 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (48.1%)	85 %	4
Grain	Pilsner (2 Row) Bel	2.5 kg (48.1%)	79 %	4
Grain	Cara Gold Castlemalting	0.2 kg (3.8%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Hallertau Blanc	10 g	20 min	8.9 %
Boil	Hallertau Blanc	10 g	25 min	8.9 %
Whirlpool	Hallertau Blanc	40 g	20 min	8.9 %

## Yeasts

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

## Notes

- Woda kranówka 50/50 filtrowana  
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.