

Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Słód pszeniczny Bestmalz | 2.5 kg (53.2%) | 82 % | 5 |
| Grain | Pilzneński Bestmalz | 1.5 kg (31.9%) | 80.5 % | 4 |
| Grain | Monachijski | 0.5 kg (10.6%) | 80 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (4.3%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hellertau Mittelfrüh | 15 g | 60 min | 4.9 % |
| Boil | Hellertau Mittelfrüh | 25 g | 10 min | 4.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------|
| WLP351 - Bavarian Weizen Yeast | Wheat | Liquid | 40 ml | White Labs |