

# weizen na maj

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **5.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **25 liter(s)**
- Boil time **65 min**
- Evaporation rate **11 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 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 **19.2 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 **17.4 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (46.9%)	80.5 %	6
Grain	Weyermann - Pale Wheat Malt	3 kg (46.9%)	85 %	4
Grain	Bestmalz - Cara Aromatic	0.4 kg (6.3%)	78 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	30 g	30 min	7.5 %

## Yeasts

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