

# Weizen1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **9**
- SRM **3.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **57 liter(s)**
- Trub loss **5 %**
- Size with trub loss **59.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **72 liter(s)**

## Mash information

- Mash efficiency **97 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **44.4 liter(s)**

## Steps

- Temp **44 C**, Time **120 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **33.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **120 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **49.8 liter(s)** of **76C** water or to achieve **72 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5.3 kg (47.7%)	82 %	4
Grain	Strzegom Pilzneński	5.3 kg (47.7%)	80 %	4
Grain	Carahell	0.5 kg (4.5%)	74 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	5.2 %
Aroma (end of boil)	Hallertau	30 g	15 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wb-06	Wheat	Dry	23 g	---