

## WEIZENBIER II

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **6.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **42 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.8 liter(s)** of strike water to **45.3C**
- Add grains
- Keep mash **15 min** at **42C**
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

| Type  | Name          | Amount         | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pszeniczny    | 2 kg (44.4%)   | 85 %  | 4   |
| Grain | Pilzneński    | 2 kg (44.4%)   | 81 %  | 4   |
| Grain | Melanoidynowy | 0.25 kg (5.6%) | 75 %  | 70  |
| Grain | Carawheat     | 0.25 kg (5.6%) | 77 %  | 115 |

### Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Hallertau Mittelfruh | 25 g   | 60 min | 5.1 %      |
| Boil    | Hallertau Mittelfruh | 25 g   | 15 min | 5.1 %      |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 40 ml  | Fermentum Mobile |