

# Weizenbier V2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **19**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **43 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **10 min** at **43C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **32 liter(s)** of **76C** water or to achieve **54 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (54.5%)	81 %	4
Grain	Pszeniczny	5 kg (45.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	100 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	23 g	Safbrew