

#5.06 Hoppy WEIZEN

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (45.1%)	80 %	4
Grain	Strzegom Pszeniczny	3.1 kg (46.6%)	81 %	5
Adjunct	Płatki owsiane	0.3 kg (4.5%)	60 %	3
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade	50 g	20 min	6 %
85°C				
Whirlpool	Mosaic	50 g	20 min	11 %
Boil	Lublin (Lubelski)	25 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	200 g	Mash	5 min
Water Agent	witamina C	3 g	Bottling	---