

#70 Weizen

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **9.3 liter(s)**
- Trub loss **4 %**
- Size with trub loss **9.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **11.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **10.9 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pszoniczny | 1.1 kg (52.6%) | 85 % | 4 |
| Grain | Pilznieński | 0.95 kg (45.5%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.04 kg (1.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | lunga | 3 g | 50 min | 9.5 % |
| Aroma (end of boil) | lunga | 5 g | 10 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 10 g | 1 min | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Safbrew WB-06 | Ale | Slant | 70 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|----------|
| Flavor | Śliwki | 700 g | Secondary | 5 day(s) |