

## #85 Weizen

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **22 %/h**
- Boil size **11.6 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **6.7 liter(s)**
- Total mash volume **8.5 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **6.7 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pszeniczny           | 0.95 kg (52.8%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 0.8 kg (44.4%)  | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.05 kg (2.8%)  | 85 %  | 3   |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 6 g    | 50 min | 5.7 %      |
| Aroma (end of boil) | East Kent Goldings | 9 g    | 10 min | 5.7 %      |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Safbrew WB-06 | Ale  | Slant | 60 ml  | ---        |