

Ameri Weizen

- Gravity **10 BLG**
- ABV **4 %**
- IBU **38**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.7 kg (40.5%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2.5 kg (59.5%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | Sorachi Ace | 20 g | 60 min | 10 % |
| Whirlpool | Motueka | 40 g | 20 min | 7 % |
| Whirlpool | Amarillo | 20 g | 20 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|-------|--------|------------|
| WLP300 - Hefeweizen Ale Yeast | Wheat | Slant | 200 ml | White Labs |