

# hoppy waizen

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (75%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (25%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Książęcy	100 g	60 min	7 %
Boil	Książęcy	20 g	30 min	7 %
Whirlpool	Książęcy	80 g	20 min	7 %