

# My\_WINTER\_WEIZEN

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU ---
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **53.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **40 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **38 liter(s)** of strike water to **42.6C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **60 min** at **100C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **53.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal Pale Ale	5 kg (50%)	83 %	5
Grain	Bruntal Wheat	5 kg (50%)	80 %	5

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis

## Notes

- pierwsza proba przerwy ferulikowej dla weizena; test czeskiego slodu; rozcieńczone z ok. 20 L do ok. 28 L przed rozlewem; aromat bardzo miły, istotnie goździki są  
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