

## PZ Weizen

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- Gravity **11.9 BLG**
- ABV ---
- IBU **17**
- SRM **4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **15 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **54C**
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **74C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (46.2%)	80 %	4
Grain	Pszeniczny	3.5 kg (53.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Marynka	15 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Cobra Wheat	Ale	Dry	20 g	---