

# WAIZEN BETA-0.1-lite

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **5.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.3 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom pszeniczny        | 1.7 kg (49%)    | 81 %  | 6   |
| Grain | Strzegom Pilzneński        | 1.22 kg (35.3%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.34 kg (9.8%)  | 79 %  | 16  |
| Grain | Weyermann - Carawheat      | 0.2 kg (5.9%)   | 77 %  | 97  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Tettnang | 23.8 g | 90 min | 4 %        |
| Boil    | Fuggles  | 13.6 g | 5 min  | 4.5 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 7.82 g | Safbrew    |