

WAIZEN BETA-0.1

- Gravity **12.7 BLG**
- ABV ---
- IBU **16**
- SRM **6.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 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 **18.9 liter(s)** of strike water to **48.6C**
- 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 **19.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	3.1 kg (57.4%)	81 %	6
Grain	Strzegom Pilzneński	1.6 kg (29.6%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (9.3%)	79 %	16
Grain	Karmelowy Czerwony	0.2 kg (3.7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	35 g	90 min	4 %
Boil	Fuggles	20 g	5 min	4.5 %

Yeasts

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