

# Weien

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **5.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **72 C**, Time **1 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (35.1%)	81 %	4
Grain	golden ale	1 kg (17.5%)	78 %	12
Grain	Pszeniczny	2.5 kg (43.9%)	85 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (3.5%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300	Wheat	Slant	250 ml	White Labs