

# Weiss

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **72 C**, Time **40 min**
- Temp **100 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Keep mash **20 min** at **100C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (50%)	80.5 %	2
Grain	Briess - 2 Row Carapils Malt	1 kg (16.7%)	75 %	3
Grain	Briess - Wheat Malt, White	2 kg (33.3%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	20 g	30 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11 g	Safale