

# Weiss

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **30.3 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **74C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (45.5%)	85 %	7
Grain	Weyermann pszeniczny jasny	2.5 kg (45.5%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	60 min	11 %

## Yeasts

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