

Weissbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **3 %**
- Size with trub loss **45.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **49.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **37.8 liter(s)**

Steps

- Temp **46 C**, Time **25 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **29.2 liter(s)** of strike water to **49.8C**
- Add grains
- Keep mash **25 min** at **46C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **49.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (58.1%)	85 %	4
Grain	Pilzneński	3.2 kg (37.2%)	81 %	4
Grain	Strzegom Karmel 30	0.4 kg (4.7%)	75 %	30