

Weissbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **2 %**
- Size with trub loss **44.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **48 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 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 **26.7 liter(s)** of strike water to **50.3C**
- 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 **30.2 liter(s)** of **76C** water or to achieve **48 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (56.2%)	85 %	4
Grain	Pilzneński	3.5 kg (39.3%)	81 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (4.5%)	79 %	16