

Weissbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **67 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **35 min** at **67C**
- Keep mash **35 min** at **72C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pszeniczny | 2 kg (57.1%) | 85 % | 4 |
| Grain | Pilzneński | 1.5 kg (42.9%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Styrian Wolf | 15 g | 30 min | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale WB-06 | Wheat | Dry | 11.5 g | Fermentis |