

# Weizen 1.0

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **8.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **19.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield  | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Słód pszeniczny jasny | 3 kg (66.7%)   | 80 %   | 5   |
| Grain | Słód Carawheat        | 0.5 kg (11.1%) | 68 %   | 120 |
| Grain | Słód Barke pilzneński | 1 kg (22.2%)   | 80.5 % | 4   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Fusion UK | 30 g   | 60 min | 4.57 %     |
| Aroma (end of boil) | Fusion UK | 10 g   | 5 min  | 4.57 %     |

## Yeasts

| Name                  | Type  | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry  | 12.5 g | Mauribrew  |