

# Weizen\_1

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (37.5%)	80 %	2.5
Grain	Pszeniczny	4 kg (50%)	85 %	4
Grain	Strzegom Karmel 30	0.5 kg (6.3%)	75 %	30
Grain	Weyermann - Carapils	0.5 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	45 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %
Aroma (end of boil)	Mandarina Bavaria	30 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	22 g	---