

Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.6 kg (59.3%) | 85 % | 4 |
| Grain | Pilzneński | 1.1 kg (40.7%) | 81 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| WB-06 | Wheat | Slant | 100 ml | --- |