

# Weizen

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **2.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **45 C**, Time **25 min**
- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **25 min** at **45C**
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 1.3 kg (40.6%) | 81 %  | 4   |
| Grain | Pszeniczny     | 1.7 kg (53.1%) | --- % | --- |
| Grain | Płatki owsiane | 0.2 kg (6.3%)  | 85 %  | 3   |

## Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Własna hodowla | 10 g   | 60 min | 10 %       |

## Yeasts

| Name              | Type  | Form   | Amount | Laboratory |
|-------------------|-------|--------|--------|------------|
| Gwoździe i banany | Wheat | Liquid | 100 ml | ---        |