

Weizen 6 GiB

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **13**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Wheat Malt	1 kg (15%)	85 %	4
Grain	Weyermann - Pilsner Malt	4 kg (60%)	81 %	3
Grain	Płatki jęczmienne	0.67 kg (10%)	85 %	3
Grain	Weyermann - Carapils	1 kg (15%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	10 g	30 min	7.9 %
Whirlpool	Hallertau Blanc	30 g	20 min	7.9 %
Aroma (end of boil)	Marynka Gor.	10 g	5 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	700 ml	---