

Weizen

- Gravity **12.6 BLG**
- ABV ---
- IBU **16**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **38.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **90 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **90 min** at **62C**
- Sparge using **26.4 liter(s)** of **76C** water or to achieve **38.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 3.5 kg (58.3%) | 85 % | 4 |
| Grain | Pilzneński | 1.25 kg (20.8%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 1.25 kg (20.8%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 40 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|-------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Slant | 150 ml | Mauribrew |