

# Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **4.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.5 kg (53.2%)	82 %	5
Grain	Pilzneński Bestmalz	1.5 kg (31.9%)	80.5 %	4
Grain	Monachijski	0.5 kg (10.6%)	80 %	16
Grain	Strzegom Monachijski typ II	0.2 kg (4.3%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hellertau Mittelfrüh	15 g	60 min	4.9 %
Boil	Hellertau Mittelfrüh	25 g	10 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP351 - Bavarian Weizen Yeast	Wheat	Liquid	40 ml	White Labs