

# weizen na maj

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **5.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **25 liter(s)**
- Boil time **65 min**
- Evaporation rate **11 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale   | 3 kg (46.9%)  | 80.5 % | 6   |
| Grain | Weyermann - Pale Wheat Malt | 3 kg (46.9%)  | 85 %   | 4   |
| Grain | Bestmalz - Cara Aromatic    | 0.4 kg (6.3%) | 78 %   | 50  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Huell Melon | 30 g   | 30 min | 7.5 %      |

## Yeasts

| Name                   | Type  | Form    | Amount | Laboratory       |
|------------------------|-------|---------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Culture | 50 g   | Fermentum Mobile |