

## Weizen v3

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **10.7 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **8.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pszeniczny         | 1.2 kg (50.5%)  | 81 %  | 6   |
| Grain | Strzegom Pilzneński         | 1 kg (42.1%)    | 80 %  | 4   |
| Grain | Carahell                    | 0.125 kg (5.3%) | 77 %  | 26  |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (2.1%)  | 80 %  | 6   |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 20 g   | 60 min | 4.6 %      |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory |
|------------------------|-------|--------|--------|------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml  | ---        |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |              |      |      |        |
|-------|--------------|------|------|--------|
| Other | Łuska ryżowa | 50 g | Mash | 15 min |
|-------|--------------|------|------|--------|