

## WEIZEN [WUBEK 06]

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.7 kg (46.2%) | 80 %  | 4   |
| Grain | Simpsons Wheat Malt | 3 kg (51.3%)   | 83 %  | 4   |
| Grain | Płatki jęczmienne   | 0.15 kg (2.6%) | 75 %  | 4   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 15 g   | 60 min | 12 %       |

### Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| WB-06 | Wheat | Slant | 200 ml | ---        |

### Extras

| Type  | Name       | Amount | Use for | Time   |
|-------|------------|--------|---------|--------|
| Other | YEAST G.F. | 10 g   | Boil    | 10 min |