

## weizen x2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **10**
- SRM **4.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.5 kg (50.7%)	81 %	6
Grain	Strzegom Pilzneński	1.5 kg (21.7%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (21.7%)	80 %	5
Grain	Oats, Flaked	0.4 kg (5.8%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	12.9 %

### Notes

- Blg początkowe: 12,8  
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