

Weizenbier V2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **19**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **43 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **10 min** at **43C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **32 liter(s)** of **76C** water or to achieve **54 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 6 kg (54.5%) | 81 % | 4 |
| Grain | Pszeniczny | 5 kg (45.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lomik | 100 g | 60 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 23 g | Safbrew |