

# Weizenbier

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- Gravity **11.9 BLG**
- ABV ---
- IBU **12**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 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 **25.5 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 **33.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	4 kg (47.1%)	81 %	6
Grain	Pilzneński	4.5 kg (52.9%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	50 g	60 min	3.8 %

## Yeasts

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