

WEZEIN'em all

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	3.158 kg (60.4%)	81 %	6
Grain	Strzegom Pilzneński	2.069 kg (39.6%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	40 min	12.8 %
Aroma (end of boil)	Mosaic	10 g	10 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP351 - Bavarian Weizen Yeast	Wheat	Liquid	40 ml	White Labs