

# American Weizen

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **3.8**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (54.5%)	80 %	6
Grain	Viking Pilsner malt	2.5 kg (45.5%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	22 g	60 min	10.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Wheat	Dry	11 g	Fermentis