

# Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.6**
- 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 **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	3 kg (50%)	82 %	4
Grain	BESTMALZ - Best Pilsen	3 kg (50%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	14.5 %
Aroma (end of boil)	Hallertau Tradition	10 g	5 min	6 %
Whirlpool	Hallertau Tradition	40 g	1 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	24 g	Mangrove Jack's

## Notes

- Grain Weight:6 kilograms  
Grain Temperature:20° C  
Strike Water Amount:18 liters

Target Mash Temperature:66° C  
Equipment Loss:0° C  
Strike Water Temperature:72.4° C

23l 13 blg + 1l 9 blg = 24l 12.8 blg?  
*May 2, 2022, 12:59 PM*