

#166 Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **65 min**
- Evaporation rate **14 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **66C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.35 kg (42.2%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (31.3%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.4 kg (12.5%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (7.8%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (6.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Izabella | 8 g | 55 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|-------|--------|------------|
| Lallemand - LalBrew München Wheat | Wheat | Slant | 70 ml | --- |