

## #39 Cult of Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **3.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (60%)	85 %	4
Grain	Pilzneński	1.8 kg (36%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	6.7 %
Boil	Lublin (Lubelski)	20 g	60 min	3.8 %
Boil	Lublin (Lubelski)	20 g	15 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile

### Notes

- Namoczona łuska ryżowa (200g) jako złoże filtracyjne.  
*Jun 30, 2023, 8:25 PM*