

#62? WiksaWeizen2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.1 kg (48.9%)	85 %	4
Grain	MepAle	0.9 kg (40%)	78 %	7
Grain	Carahell	0.075 kg (3.3%)	77 %	26
Grain	Melanoiden Malt	0.075 kg (3.3%)	80 %	39
Adjunct	Łuska ryżowa	0.1 kg (4.4%)	1 %	4.1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	15 g	12 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	43.68 ml	Fermentum Mobile