

# A'la Primator Weizen

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **5.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.5 kg (28.8%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 2.5 kg (48.1%) | 83 %  | 5   |
| Grain | Viking Munich Malt  | 1 kg (19.2%)   | 78 %  | 18  |
| Grain | Oats, Flaked        | 0.2 kg (3.8%)  | 80 %  | 2   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 20 g   | 60 min | 3.5 %      |
| Aroma (end of boil) | Citra                 | 30 g   | 5 min  | 12 %       |

## Yeasts

| Name                          | Type  | Form | Amount | Laboratory |
|-------------------------------|-------|------|--------|------------|
| Gozdawa - BW11 Bavarian Wheat | Wheat | Dry  | 10 g   | ---        |