

# American Weizen

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **3.9**
- 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 **27.5 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 **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (40%)	83 %	5
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	60 min	12.8 %
Aroma (end of boil)	Ekuanot	10 g	10 min	12.8 %
Whirlpool	Citra	50 g	20 min	12 %
Dry Hop	Citra	100 g	2 day(s)	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Slant	150 ml	White Labs