

American Weizen - Falconner's Flight

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **4.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (46.2%)	81 %	4
Grain	Pszeniczny	1.6 kg (27.4%)	85 %	4
Grain	Płatki pszeniczne	1.1 kg (18.8%)	85 %	3
Grain	Carahell	0.45 kg (7.7%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconner's Flight	14 g	60 min	11 %
Boil	Falconner's Flight	30 g	5 min	11 %
Dry Hop	Falconner's Flight	20 g	4 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Browin BrewGo Wheat	Wheat	Liquid	0.92 ml	Super

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	1 g	Mash	---