

Masuren Weissbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

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

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 3 kg (54.5%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 2.5 kg (45.5%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 70 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 10 g | Mangrove Jack's |