

# My\_WINTER\_WEIZEN

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **53.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **41.8 liter(s)**
- Total mash volume **52.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **41.8 liter(s)** of strike water to **67.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **60 min** at **100C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **53.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	5 kg (45.5%)	83 %	5
Grain	Viking Pale Ale malt	4 kg (36.4%)	80 %	5
Grain	Oats, Flaked	2 kg (18.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	100 g	5 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	50 ml	Fermentum Mobile

## Notes

- pierwsza proba HDB dla weizena; test słoweńskiego chmielu i dodatku owsa; rozcieńczone z ok. 22 L do ok. 40 L przed rozlewem czyli dodatek 18 L wody oligoceńskiej; pierwotne BLG ok. 17 zmierzone  
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