

# Teleno Weizen

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **12**
- SRM **4.8**
- 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 **65 min**
- Evaporation rate **7 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chateau Wheat	3 kg (50%)	83 %	5
Grain	Weyermann - Vienna Malt	2 kg (33.3%)	81 %	8
Grain	Weyermann - Carapils	1 kg (16.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka Gor.	15 g	25 min	6.5 %
Aroma (end of boil)	Opal	25 g	10 min	5.4 %
Whirlpool	Hallertau Mittelfruh	25 g	5 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	---