

# Waizen

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **5.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **13.5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **48.9C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount          | Yield | EBC |
|-------|---------------------------------------|-----------------|-------|-----|
| Grain | Pilzneński 3,2-4,5<br>EBC Viking Malt | 1.7 kg (52.1%)  | 80 %  | 4   |
| Grain | Pszeniczny 3,5-6,5<br>EBC Viking Malt | 1.36 kg (41.7%) | 80 %  | 5   |
| Grain | Karmelowy<br>Pszeniczny Strzegom      | 0.2 kg (6.3%)   | 79 %  | 130 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10.2 g | 50 min | 8.8 %      |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| us-06 | Wheat | Dry  | 7.82 g | ---        |