

waizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **6.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (46.2%)	82 %	4
Grain	Viking Wheat Malt	3 kg (46.2%)	83 %	5
Grain	Strzegom Karmel 30	0.25 kg (3.8%)	75 %	30
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (3.8%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	12 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Wheat 11	Wheat	Dry	11 g	Gozdawa