

# Weiss

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **72 C**, Time **40 min**
- Temp **100 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Keep mash **20 min** at **100C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount       | Yield  | EBC |
|-------|------------------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt         | 3 kg (50%)   | 80.5 % | 2   |
| Grain | Briess - 2 Row Carapils Malt | 1 kg (16.7%) | 75 %   | 3   |
| Grain | Briess - Wheat Malt, White   | 2 kg (33.3%) | 85 %   | 5   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Aroma (end of boil) | Amarillo | 20 g   | 30 min | 8.7 %      |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry  | 11 g   | Safale     |