

# Weizen 1.0

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **8.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **19.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny jasny	3 kg (66.7%)	80 %	5
Grain	Słód Carawheat	0.5 kg (11.1%)	68 %	120
Grain	Słód Barke pilzneński	1 kg (22.2%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fusion UK	30 g	60 min	4.57 %
Aroma (end of boil)	Fusion UK	10 g	5 min	4.57 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12.5 g	Mauribrew