

# Weizen #1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **47 C**, Time **20 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **51.1C**
- Add grains
- Keep mash **20 min** at **47C**
- Keep mash **15 min** at **53C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.8 kg (32.4%)	85 %	4
Grain	Pilsen Malt	2 kg (36%)	80.5 %	2
Grain	Maris Otter	1 kg (18%)	81 %	6
Grain	Wheat, Torrified	0.5 kg (9%)	79 %	4
Grain	Weyermann - Melanoiden Malt	0.25 kg (4.5%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	50 min	4.5 %
Boil	Hallertau	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	łuska	250 g	Mash	---