

weizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **3.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **55 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **5 min** at **62C**
- Keep mash **55 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2 kg (66.7%)	85 %	5
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (33.3%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	15 g	60 min	9.3 %
Boil	Hersbrucker	15 g	15 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis wb-06	Wheat	Dry	11 g	fermentis