

# Weizen

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **2.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **45 C**, Time **25 min**
- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **25 min** at **45C**
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (40.6%)	81 %	4
Grain	Pszeniczny	1.7 kg (53.1%)	--- %	---
Grain	Płatki owsiane	0.2 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Własna hodowla	10 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gwoździe i banany	Wheat	Liquid	100 ml	---