

Weizen

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **16**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **1 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	4 kg (80%)	80 %	4
Grain	Pilzneński	1 kg (20%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis SafAle WB-06	Wheat	Dry	11.5 g	Fermentis