

Weizen 2020

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 2.75 kg (53.9%) | 85 % | 4 |
| Grain | Pilzneński | 1.5 kg (29.4%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.25 kg (4.9%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.25 kg (4.9%) | 79 % | 22 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (4.9%) | 79 % | 16 |
| Adjunct | łuska | 0.1 kg (2%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 13 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| wb-06 | Wheat | Dry | 11.5 g | --- |