

Weizen

- Gravity **11.2 BLG**
- ABV ---
- IBU **23**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **40 C**, Time **15 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **60 min** at **66C**
- Sparge using **39.5 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (46.7%) | 80 % | 4 |
| Grain | Strzegom pszeniczny | 4 kg (53.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Perle | 50 g | 60 min | 7 % |
| Aroma (end of boil) | Perle | 20 g | 15 min | 7 % |
| Aroma (end of boil) | Perle | 10 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 20 ml | Fermentum Mobile |