

# WEIZEN

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **11**
- SRM **4.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **29 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (27.6%)	80 %	5
Grain	Pszeniczny	3 kg (51.7%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (17.2%)	80 %	4
Grain	Cara Gold Castlemalting	0.1 kg (1.7%)	78 %	120
Grain	Enzymatyczny	0.1 kg (1.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	30 min	3 %
Boil	Saaz (Czech Republic)	20 g	5 min	3 %