

Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **90 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Bestmaltz Pszeniczny | 2.2 kg (50%) | 81 % | 4 |
| Grain | Veyerman Premium Pilsner Malt | 2 kg (45.5%) | 80 % | 4 |
| Grain | Carahell | 0.2 kg (4.5%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 25 g | 60 min | 4.8 % |

Yeasts

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