

Weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **44 C**, Time **50 min**
- Temp **67 C**, Time **30 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **50 min** at **44C**
- Keep mash **30 min** at **67C**
- Keep mash **15 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (48.1%) | 85 % | 4 |
| Grain | Pilsner (2 Row) Bel | 2.5 kg (48.1%) | 79 % | 4 |
| Grain | Cara Gold Castlemalting | 0.2 kg (3.8%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Mash | Hallertau Blanc | 10 g | 20 min | 8.9 % |
| Boil | Hallertau Blanc | 10 g | 25 min | 8.9 % |
| Whirlpool | Hallertau Blanc | 40 g | 20 min | 8.9 % |

Yeasts

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

Notes

- Woda kranówka 50/50 filtrowana
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.