

# Weizen bo dawno nie było

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	3 kg (50%)	85 %	5
Grain	Weyermann - Vienna Malt	3 kg (50%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	44 g	30 min	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile

## Notes

- Warka 62, warzone 23.04. Drożdże z Ułan Browaru:) Wyszło 25L 11,5 Blg czyli dokładnie tak jak z wyliczeń:P Przelane na cichą 15.05 przy 1 blg, mocno odfermentowane, dobre  
*Apr 21, 2021, 10:54 PM*