

Weizen Dwa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **14**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Simpsons - Wheat Malt | 2.8 kg (45.9%) | 85 % | 4 |
| Grain | Weyermann - Pilsner Malt | 2.5 kg (41%) | 81 % | 5 |
| Grain | Płatki jęczmienne | 0.8 kg (13.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Mash | Hallertau Blanc | 15 g | 80 min | 8.2 % |
| Boil | Hallertau Blanc | 20 g | 60 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| WB06 | Wheat | Dry | 11 g | --- |