

# weizen kwiecien

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6.2 liter(s) / kg**
- Mash size **30.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **30.7 liter(s)** of strike water to **65.4C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (40.4%)	81 %	4
Grain	MINCH MALT - Irish Wheat Malt	2.15 kg (43.4%)	82 %	4
Grain	BESTMALZ - Best Munich	0.8 kg (16.2%)	80.5 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	30 g	50 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	25 ml	White Labs