

# Weizenik

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **41.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **37.1 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.1 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 3.5 kg (50%) | 85 %  | 7   |
| Grain | Weyermann pszeniczny jasny | 3.5 kg (50%) | 80 %  | 6   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 30 min | 11 %       |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 22 g   | ---        |