

#166 Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **65 min**
- Evaporation rate **14 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

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

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **66C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.35 kg (42.2%)	80 %	4
Grain	Pszeniczny	1 kg (31.3%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (12.5%)	60 %	3
Grain	Płatki owsiane	0.25 kg (7.8%)	60 %	3
Grain	Weyermann - Carapils	0.2 kg (6.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	8 g	55 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Munich Wheat	Wheat	Slant	70 ml	---