Weizen

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **12**
- SRM **5.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1.5 kg *(44.8%)*	80 %	8
Grain	Pszeniczny	1.5 kg *(44.8%)*	85 %	4
Grain	Abbey Malt Weyermann	0.35 kg *(10.4%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6 g	60 min	12 %
Boil	Saaz (USA)	6 g	20 min	3.75 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis wb-06	Ale	Liquid	250 ml	fermentis