Weizen

- Gravity **11.4 BLG**
- ABV **---**
- IBU **14**
- SRM **7.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **44 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **0 min** at **44C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg *(43%)*	81 %	5
Grain	Weyermann - Pale Wheat Malt	2.45 kg *(52.7%)*	85 %	5
Grain	Weyermann - Carawheat	0.2 kg *(4.3%)*	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	32 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	98 ml	Fermentum Mobile