

## #14 30.01.16 próbny cieniasek

- Gravity **10.5 BLG**
- ABV ---
- IBU **21**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **11.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **6.7 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **11.5 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount           | Yield | EBC |
|-------|---------------------|------------------|-------|-----|
| Grain | Pszoniczny          | 0.5 kg (30%)     | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 0.775 kg (46.5%) | 80 %  | 4   |
| Grain | Strzegom Pale Ale   | 0.39 kg (23.4%)  | 79 %  | 6   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 40 min | 4 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 30 min | 4 %        |
| Boil    | Lublin (Lubelski) | 5 g    | 15 min | 4 %        |

### Yeasts

| Name          | Type  | Form  | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safbrew WB-06 | Wheat | Slant | 150 ml | Safbrew    |

### Extras

| Type  | Name                | Amount | Use for   | Time     |
|-------|---------------------|--------|-----------|----------|
| Other | skórka 2 pomarańczy | 100 g  | Secondary | 7 day(s) |