

#27 WeizenSzmajse

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **69 C**, Time **45 min**
- Temp **75 C**, Time **45 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **45 min** at **69C**
- Keep mash **45 min** at **75C**
- Keep mash **1 min** at **80C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (64.1%)	85 %	4
Grain	Żytni	0.4 kg (10.3%)	85 %	8
Grain	Viking Malt Wędzony Czereśnią	0.5 kg (12.8%)	82 %	10
Sugar	Cukier 140C	0.5 kg (12.8%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	45 min	13 %
Boil	Huell Melon	30 g	10 min	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3638 Bavarian Wheat	Wheat	Liquid	100 ml	---