

6 zbóż

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.37 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **48.7C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2.2 kg (53%) | 79 % | 10 |
| Grain | Pszeniczny | 1.15 kg (27.7%) | 85 % | 4 |
| Grain | Słód pszeniczny z płaskurki | 0.2 kg (4.8%) | 85 % | 4 |
| Grain | Oats, Malted | 0.2 kg (4.8%) | 80 % | 2 |
| Grain | Słód orkiszowy | 0.2 kg (4.8%) | 85 % | 4 |
| Grain | Żytni | 0.2 kg (4.8%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| safbrew T-58 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|