

# Hafe weizen w kociołku

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (35.1%)	80 %	4
Grain	Pszeniczny	2.5 kg (43.9%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (5.3%)	78 %	4
Grain	Jęczmień niesłodowany	0.4 kg (7%)	75 %	2
Grain	Strzegom Monachijski typ I	0.5 kg (8.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	3 %
Boil	Saaz (Czech Republic)	15 g	60 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis wb-06	Wheat	Dry	11.5 g	---
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