

Hefe #2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **6 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **44 C**, Time **100 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **100 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking pszeniczny jasny	1.5 kg (50%)	80 %	5
Grain	Viking Pilsner malt	1 kg (33.3%)	82 %	4
Grain	Carahell	0.25 kg (8.3%)	77 %	26
Grain	płatki owsiane	0.25 kg (8.3%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	15 g	100 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	15 ml	Fermentum Mobile