

# Jadę weizen

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **13**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **40 C**, Time **30 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **43.6C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (48.6%)	85 %	4
Grain	Briess - Pilsen Malt	3 kg (41.7%)	80.5 %	2
Grain	Carahell	0.7 kg (9.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	14 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile