

"Martynowe Love"

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (50%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 3 kg (50%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 45 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |