

## P

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **7.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.5 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount           | Yield | EBC |
|-------|---------------------|------------------|-------|-----|
| Grain | Strzegom pszeniczny | 2.801 kg (60.7%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 1.5 kg (32.5%)   | 80 %  | 4   |
| Grain | Karmelowy Strzegom  | 0.316 kg (6.8%)  | 75 %  | 130 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 3 %        |

### Yeasts

| Name                           | Type  | Form   | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------|
| WLP351 - Bavarian Weizen Yeast | Wheat | Liquid | 40 ml  | White Labs |