

Parkowy Weizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **10.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **28.1 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 **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny Bydgoszcz	1.9 kg (33.3%)	82 %	5
Grain	Słód pszeniczny Bydgoszcz	3.5 kg (61.4%)	84 %	5
Grain	Pszenżyto niesłodowane palone	0.3 kg (5.3%)	30 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	17 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermbrew	Wheat	Slant	150 ml	Biowin