

Pieskie życie

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **5.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (46.2%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.2 kg (46.2%)	80 %	4
Grain	Karmelowy Czerwony	0.2 kg (7.7%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	60 min	11.3 %
Aroma (end of boil)	Centennial	5 g	5 min	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3068 Weihenstephan Weizen	Wheat	Liquid	50 ml	Wyeast Labs