

Piwko Adamowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **5.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **42 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **15 min** at **42C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.6 kg (28.6%)	80 %	4
Grain	Strzegom pszeniczny	3.6 kg (64.3%)	81 %	6
Grain	Carawheat (GR)	0.2 kg (3.6%)	68 %	79
Grain	Zakwaszający	0.2 kg (3.6%)	1 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	42 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Other	Cukier	174.6 g	Bottling	---
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