

pszeniczne BIAB

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **4.4**
- 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 **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **36 liter(s)**

Steps

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

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **-1.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (55.6%)	80 %	6
Grain	Weyermann - Pale Ale Malt	2 kg (44.4%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	.	20 g	30 min	7.1 %

Yeasts

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