

# Rewirowe

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **10**
- SRM **3.6**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **40 C**, Time **10 min**
- Temp **47 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**

## Mash step by step

- Heat up **23.2 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **20 min** at **47C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (51.7%)	85 %	4
Grain	Briess - Pilsen Malt	2 kg (34.5%)	80.5 %	2
Grain	Płatki owsiane	0.8 kg (13.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	40 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile