

# Sianokosy

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- Gravity **12.8 BLG**
- ABV ---
- IBU **12**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **45 C**, Time **120 min**
- Temp **65 C**, Time **35 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **120 min** at **45C**
- Keep mash **35 min** at **65C**
- Keep mash **15 min** at **73C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (56.8%)	85 %	4
Grain	Pilzneński	1.8 kg (40.9%)	81 %	4
Grain	Briess - Carapils Malt	0.1 kg (2.3%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	30 g	60 min	3.4 %

## Yeasts

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