

## W niebie

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.2 liter(s)** of strike water to **47.7C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type    | Name   | Amount        | Yield | EBC |
|---------|--|---------------|-------|-----|
| Grain   | Słód PSZENICZNY Viking Malt                    | 2.6 kg (28%)  | 82 %  | 5   |
| Grain   | Słód Pilsneński Viking Malt Strzegom 3-4,5 EBC | 1 kg (10.8%)  | 80 %  | 4   |
| Adjunct | Płatki owsiane                                 | 0.5 kg (5.4%) | 60 %  | 3   |
| Adjunct | Sok winogronowy                                | 5 kg (53.8%)  | 12 %  | --- |
| Grain   | SŁÓD VIKING MONACHIJSKI JASNY I                | 0.2 kg (2.2%) | 78 %  | 15  |

### Hops

| Use for             | Name                     | Amount | Time   | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil                | Sybilla własny (szyszki) | 50 g   | 60 min | 5 %        |
| Aroma (end of boil) | Falconer's Flight USA    | 20 g   | 10 min | 10.5 %     |
| Aroma (end of boil) | Amarillo USA             | 10 g   | 10 min | 9.5 %      |

### Yeasts

| Name                             | Type  | Form  | Amount | Laboratory |
|----------------------------------|-------|-------|--------|------------|
| Gozdawa - BW11<br>Bavarian Wheat | Wheat | Slant | 250 ml | ---        |

## Notes

- Sok winogronowy świeży 13 BLG  
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