

# Wajcen

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **10 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pszeniczny | 2.23 kg (50%) | 85 %  | 4   |
| Grain | Pilzneński | 2.23 kg (50%) | 81 %  | 4   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 20 g   | 60 min | 5.9 %      |

## Notes

- 12 i 8 (8 na cichą z dodatkami)  
*Apr 27, 2018, 1:25 AM*