

# Wajcen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **48 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **10 min** at **48C**
- Keep mash **40 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pszeniczny           | 2 kg (42.6%)  | 85 %  | 4   |
| Grain | Pilzneński           | 2 kg (42.6%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.3 kg (6.4%) | 78 %  | 4   |
| Grain | Płatki pszeniczne    | 0.4 kg (8.5%) | 85 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 18 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 17 g   | 20 min | 4 %        |

## Yeasts

| Name                      | Type  | Form | Amount | Laboratory |
|---------------------------|-------|------|--------|------------|
| Munich Classic Wheat Beer | Wheat | Dry  | 11 g   | Danstar    |

## Notes

- dwa pierwsze kroki zacierania - sama pszenica  
*May 22, 2020, 1:04 AM*