

Weien

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **5.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **72 C**, Time **1 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (35.1%) | 81 % | 4 |
| Grain | golden ale | 1 kg (17.5%) | 78 % | 12 |
| Grain | Pszeniczny | 2.5 kg (43.9%) | 85 % | 4 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (3.5%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| WLP300 | Wheat | Slant | 250 ml | White Labs |