

Ziółko 2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **12**
- SRM **6.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **7.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.4 kg (75.7%) | 85 % | 4 |
| Grain | Pilznieński | 0.15 kg (8.1%) | 81 % | 4 |
| Grain | Abbey Malt Weyermann | 0.15 kg (8.1%) | 75 % | 45 |
| Grain | Optima Karmel 20-30 EBC | 0.15 kg (8.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Aramis | 2 g | 60 min | 5.7 % |
| Boil | Aramis | 4 g | 30 min | 5.7 % |
| Boil | Aramis | 4 g | 10 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - German Wheat | Ale | Liquid | 75 ml | Wyeast Labs |