

pszeniczne 50/50 Izabella w68

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Viking Wheat Malt | 1.5 kg (50%) | 83 % | 5 |
| Grain | Weyermann - Bohemian Pilsner Malt | 1.5 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Izabella | 15 g | 40 min | 5.1 % |
| Aroma (end of boil) | Izabella | 15 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| safale w-68 | Wheat | Dry | 11.5 g | Suche |