pszzz

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **4.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.6 kg *(50%)*	82 %	4
Grain	Viking Wheat Malt	2.4 kg *(46.2%)*	83 %	5
Grain	Viking Cookie	0.2 kg *(3.8%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nadwiślański	20 g	60 min	5.9 %
Aroma (end of boil)	Nadwiślański	30 g	10 min	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11.5 g	fermentis