Test

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **4.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **44 C**, Time **120 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 **23.6 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **120 min** at **44C**
- Keep mash **10 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.72 kg *(46%)*	81 %	4
Grain	Pszeniczny	2.72 kg *(46%)*	85 %	4
Grain	Carahell	0.47 kg *(8%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	13.85 g	60 min	12 %
Boil	Mosaic	13.85 g	5 min	12 %
Dry Hop	Citra	18.46 g	4 day(s)	12 %
Boil	Amarillo	13.85 g	5 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	0.92 ml	Fermentum Mobile
Mauribrew Weiss Y1433	Wheat	Dry	0.92 g	Mauribrew

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	0.92 g	Mash	---
Water Agent	Kwas mlekowy	6.46 g	Mash	---

Notes

- Jeśli za mało aromatyczne to dochmielić Citrą na zimno (lub czymś innym, co będzie na stanie).
  Sep 17, 2017, 3:38 PM