

hefe

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **44 C**, Time **100 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **100 min** at **44C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (61.9%)	85 %	4
Grain	Pilzński	2 kg (35.4%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.15 kg (2.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zula	23 g	60 min	7 %

Yeasts

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

Notes

- Uwarzone metodą dekokcji. Przy użyciu kalkulatora odbierane odpowiednie ilości dekoktu, aby podnosić temperaturę do odpowiednich przerw.
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