

Helmut na wakacjach

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **62 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	3 kg (54.5%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Grain	Strzegom Karmel 30	0.5 kg (9.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	30 g	60 min	3.4 %
Boil	Hallertau Spalt Select	15 g	30 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	500 ml	Safbrew

Extras

Type	Name	Amount	Use for	Time
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Other	łuska ryżowa	250 g	Mash	0 min
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